

Heritage Cook Book





Alexandria's Heritage Cook Book

A History of Cooking
in
Alexandria, Indiana

*Dedicated to
The good cooks of Alexandria
who donated their recipes for this book
so that the best of the past and present
could be preserved for the future.*

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THE WHITE HOUSE

WASHINGTON



President Reagan's Favorite Macaroni and Cheese

$\frac{1}{2}$ lb. macaroni

1 t. butter

1 egg, beaten

1 t. salt

1 t. dry mustard

3 C. grated cheese, sharp

1 C. milk

Boil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with 1 tablespoon hot water and add to milk. Add cheese leaving enough to sprinkle on top. Pour into buttered casserole, add milk, sprinkle with cheese. Bake at 350° for about 45 minutes or until custard is set and top is crusty.

Baja California Chicken

8 boned chicken breasts

Seasoning salt and pepper, to taste

2 cloves garlic, crushed

4 tablespoons olive oil

4 tablespoons tarragon vinegar

$\frac{1}{3}$ cup dry sherry

Sprinkle chicken with seasoning salt and pepper. Crush garlic into oil and vinegar in a skillet. Saute chicken pieces until golden brown, turning frequently. Remove; place in a baking dish. Pour sherry over pieces and place in 350 degree oven for 10 minutes.

Yield: 8 servings.

Pumpkin Pecan Pie

4 slightly beaten eggs

2 cups canned or mashed cooked pumpkin

1 cup sugar

$\frac{1}{2}$ cup dark corn syrup

1 teaspoon vanilla

$\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon salt

1 unbaked 9-inch pie shell

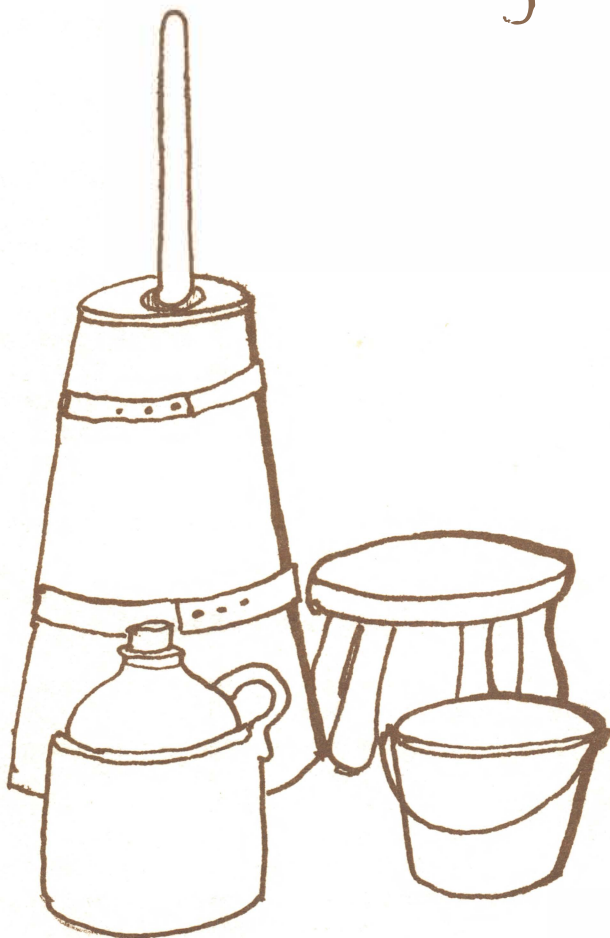
1 cup chopped pecans

Combine ingredients except pecans. Pour into pie shell—top with pecans. Bake at 350 degrees for 40 minutes, or until set.

With best wishes,

Ronald Reagan

Homespun Heritage



GRITTED BREAD

"Years ago a gritter was made by taking a piece of tin and punching nail holes in the tin to make it rough enough to "grit" fresh corn on the cob when scraped over the rough side of the tin. The resulting mixture was called gritted meal which was used to make bread.

This bread is a cross between corn bread, spoon bread, and has a marvelous taste of creamed corn.

You can grit fresh corn by using the large side of today's grater."

2 c. gritted meal	Buttermilk
(fresh corn, grated)	1 tsp. bak. pdr.
1/4 c. plain flour	1 tsp. salt
1/4 tsp. soda	1 egg (optional)

Mix ingredients with enough buttermilk to make batter. Have bacon drippings in iron skillet very hot. Pour batter into hot skillet and bake at 425 until golden brown and crisp.

Nancy J. Draper

Hints From Yesteryear:

"Flour improves with age and costs much less bought by the barrel. Whole spice, of every variety, is as necessary as ground. A bottle of Halford sauce or mushroom catsup will last years for flavoring gravies. The store-room should, if possible, contain mustard, pepper, rice, tapioca, macaroni, vinegar, coffee, tea, sugar, chocolate, pearl barley, etc."

ESCALLOPED OYSTERS

1 1/2 c. coarse cracker crumbs	Dash of nutmeg
8 Tbsp. melted butter	2 Tbsp. chopped parsley
1 pint oysters	1/4 c. oyster liquor
1/2 tsp. salt	
1/8 tsp. pepper	2 Tbsp. milk

Combine cracker crumbs and butter. Put thin layer of crumbs in bottom of baking dish. Alternate layers of oysters and crumb mixture, sprinkling each layer with seasonings.

Never use more than 2 layers of oysters. Pour oyster liquor and milk over top with crumbs. Bake at 450 degrees for 30 min.

"This was my Mother Emma Reeves' recipe. It brings back happy memories of the great Sunday afternoon dinners on white linen tablecloths and embroidered napkins topped with plenty of wonderful conversation!"

Dorothy Broyles

Hints From Yesteryear:

"Fish in a prime condition, if held in the hand horizontally, will remain rigid; any drooping of the tail shows it is not quite right."

GRANDMA BENEDICT'S CHICKEN 'N DUMPLINGS

4 1/2 to 5 lbs. chicken
1 c. boiling broth or water
1 heaping tsp. shortening
1 tsp. salt
2 egg yolks
2 c. flour

Cook the chicken and remove meat from bones. Dice meat and return to broth. Mix the cup of boiling broth, shortening, and salt. Stir until shortening melts. Then add egg yolks. Mix well and add flour. Keep dough very soft. Roll dough to thickness of about 1/4" on floured surface. Cut into strips of about 2" wide. Stretch pieces of dough to about 3". Drop into the boiling chicken broth left from cooked chicken. Cook until done (about 15 min.)

"This was passed down to my Grandmother Inez Hocker from her mother. It was a family favorite at Sunday gatherings and holidays."

Betsy Baker

FOURTH GENERATION SCALLOPED CHICKEN

1 boiled chicken 4 boiled eggs
1 c. diced celery 8 - 10 slices of
Salt and pepper to taste bread, cubed

Remove boiled chicken from bone and cut in small pieces. Use broth from chicken. Mix above ingredients and add broth. Put in baking pan or casserole dish. Bake at 375 degrees for 40 - 50 min.

"This recipe originally was my great-grandmother's, the late Mrs. Earl Beemer. She passed it along to my grandmother, Mrs. Ethel Johnson, and to my mother Mrs. Hubert Etchison."

Tamara Humphries

MENNONITE CROCK CHEESE

"I remember my paternal Grandmother, Sarah Elizabeth (Ocker) Myers (1854-1939) making this cheese. However, I do not remember her mentioning the word Mennonite. After having done research with distant Pennsylvania cousins, our family has concluded we are descendants of a "black sheep". Strict religious upbringing was broken in westward migration. The first step in making this cheese is to go out and milk a gallon of raw milk from a cow. "Store bought" pasteurized milk simply will not work. Store the milk in a warm place until it becomes thick sour milk, (clabbered). Heat the soured milk to 120 degrees, or until too hot to hold a finger in. It must be scalding hot. Drain through a fine colander or cloth sack. Let stand overnight to drain thoroughly. Place in a crock and crumble fine. Add 1 1/2 tsp. salt and mix well. Cover with cloth and set to ripen at room temp. for 3 days. Mix 1/2 tsp. bak. soda in cheese and let stand three hours. Melt 1 1/2 Tbsp. butter in an aluminum pan or iron skillet and add the cheese. Stir until dissolved, and add 2/3 c. cream (skimmed from raw milk). Continue stirring until mixture comes to a boil. Pour in flat dishes or bowls to mold. Slice or spoon to serve.

As a child I remember eating the brown "stickins" from Grandmother's iron skillet. When the skillet cooled, she would pull pieces loose. Those chewy "stickins" were delicious! Just as good as licking a pan from cake icings."

Mildred L. Myers

SPAGHETTI SAUCE

1/2 lb. sausage or 2 pork chops
1/2 bell pepper, minced
3 cloves garlic, minced
1/2 c. chopped onion
1/2 c. olive oil
1 c. tomato paste
3 1 pt. cans tomato sauce
2 Tbsp. sugar
2 tsp. salt
1 tsp. pepper
2-3 Tbsp. Italian seasoning

Saute sausage, bell pepper, garlic, and onion. Add oil, tomato paste, and sauce. Rinse cans with water to equal 1 pt. water and mix. Add sugar, salt, pepper, and seasoning. Bring to brisk boil; simmer about 3 hours, stirring occasionally. Do not cover.

MEAT BALLS

1 lb. hamburger 1/2 tsp. salt
1/2 lb. sausage 2 eggs
2 tsp. Italian seasoning Cracker crumbs

Mix first 5 ingredients with enough cracker crumbs to hold it together. Shape into balls. Bake in 350 degree oven for 30 min.

RAVIOLI AND MANICOTTI STUFFING

1 lb. hamburger 1/2 tsp. salt
1/2 lb. sausage 2 eggs
1 can drained spinach Cracker crumbs

"These three recipes are from Elizabeth Madden; they were handed down from her mother Erminai Farina who came from Varese, Italy to Alexandria in 1894."

Anne Sturm
Marsha Madden

**BRUNSWICK STEW
(VERY OLD)**

First get your chickens, wash and cut them
And in an iron pot you put them;
Add water nearly to the top
And in it salt and pepper drop.
Boil slowly, now your tomatoes peel.
Put in a slim or so of veal.
And for flavor bear in mind
A chuck of middling with the rind.
Next some onions you throw in
The young and tender skin.
And butter beans do not forget
And what is more important yet
The corn; but do not be too fast
This you must grate and add at last,
For better than the flour you'll find it'll
do
To give a thickness to the stew.
Some lemon peel cut very thin
May now be added and stirred in.
And ere it's taken from the fire
Give it a dash of Worcestershire.
And soon you will hear the praises ring
This is a dish fit for a King.

1 large hen, cut up
1/4 lb. veal or veal bone
1/4 lb. of side bacon (cut up)

Cover with water and add:

1/4 tsp. pepper	3 small onions
1 tsp. salt	3 tomatoes, peeled
1 pt. green butter beans	

Cook until tender; then add:

3 ears of grated corn
Small amt. of lemon peel
Dash of Worcestershire Sauce
Serve hot.

Nancy Draper

DREAMLAND SALAD

1 No. 2 1/2 can pineapple
1 No. 2 1/2 can Royal cherries
1 lb. English walnuts
1 lb. marshmallows
Juice of one lemon
2 c. whipping cream

Drain juice from pineapple and cherries. Cut in small pieces. Chop nuts up fine. Cut large marshmallows in fourths, or use small marshmallows as they are. Mix all together and add lemon juice, then add dressing.

DRESSING OF THE FAIRIES:

1 Tbsp. flour 1 egg
1 tsp. ground mustard 1/4 tsp. salt
 1 c. milk

Cook all ingredients together until thick, stirring constantly. Cool and add to fruit and nut mixture. After all this is mixed together, whip 2 c. whipping cream and add to mixture. (Serves 16 people.) Best if made a day in advance.

"This recipe was put together years ago by my Great Grandmother from Middletown, Ohio, and has been passed down through the family."

Jill Miller

Hints From Yesteryear:

"To make a perfect salad, there should be, a miser for oil; a spendthrift for vinegar; a wise man for salt; and a madcap to stir it up."

MOM'S PARTY CHEESE RING

1 envelope Knox gelatin
 1 c. cold water
 1 c. sour cream
 1/2 c. Miracle Whip
 2 4 oz. pkg. shredded sharp Cheddar cheese
 2 Tbsp. chopped green pepper
 2 Tbsp. chopped pimiento
 1 Tsp. Worcestershire Sauce
 1/4 Tsp. salt

Sprinkle gelatin over cold water in pan. Place over low heat; stir until gelatin dissolves (about 3 or 4 minutes). Combine sour cream and Miracle Whip; stir slowly into gelatin mixture until blended. Stir in rest; mix lightly. Pour into 4 c. ring mold; chill until firm. Unmold. Delicious salad.

Jane Ann Johnson

BANANA SALAD

1 c. brown sugar	3 Tbsp. flour
1/2 stick of butter	1 c. light cream
2 eggs	2 Tbsp. water
4 or 5 bananas	Graham cracker crumbs
Peanuts (spanish)	

Cook brown sugar and butter in a skillet. Bring to a boil carefully; if cooked too long, mixture will harden. In dish, mix eggs, water and flour. Add to butter and sugar mixture in skillet. Cook on low until mixture thickens (like pie filling). Cool. Crush graham crackers. In a large bowl, layer filling, sliced bananas, graham cracker crumbs in order. (Make several layers until all filling is used.) Last of all on top of graham cracker layer sprinkle mashed peanuts. "Rosa Lewis was my mother and mother of one-time mayor of Alexandria, Guy Lewis."

Beula Marlow

CHEESE PIE

1-1 lb carton small curd cottage cheese
1 egg
1 c. granulated sugar
1 tsp. salt
1/4 c. brown sugar
2 Tbsp. butter or margarine cut in pieces
Nutmeg
1 unbaked pie shell

Mix cheese, egg, flour, granulated sugar and salt. Pour this mixture into unbaked crust. Sprinkle the top with brown sugar and nutmeg; dot with butter and bake at 425 for 40-45 minutes

"This was my Grandmother Johnson's recipe; it went at least as far back as my Great Grandmother Phillippe. It probably had a different flavor, because they made their own cottage cheese."

Donna Townsend

GREAT GRANMA JOHNSON'S SWEDISH COOKIES

1 c. sugar	3/4 c. flour
1 whole egg	2 c. butter
1 egg yolk	1/2 tsp. almond extract

Cream butter until soft. Add sugar and blend well. Add the whole egg and the egg yolk together, mixing well. Add flour enough to handle. Press small pieces of dough into the fluted tins. Beginning at the bottom, work upward forming a thin shell. Place tins on the cookie sheet and bake in a moderate oven (about 375-400) just until the edges are light brown. When done, turn tins upside down on a board until the shells drop out. Makes 4 dozen.

"This is one of the recipes my Great Grandmother brought with her from Sweden when she came to the U.S. at age 17."

Kim Zink

SOUR CREAM COFFEE CAKE

1 c. margarine	2 c. sugar
2 eggs	1 c. sour cream
1/2 tsp. vanilla	1 tsp. bak. pdr.
1/4 tsp. salt	2 c. sifted flour

TOPPING:

1 c. finely chopped nuts	1/2 tsp. cinnamon 2 Tbsp. br. sugar
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Using mixer, cream margarine, sugar and eggs (add eggs one at a time). Fold in sour cream and vanilla.

Add sifted dry ingredients of salt, flour and baking powder.

Mix topping. Spoon half of batter into a greased and floured angel food cake pan and cover with half the topping. Spoon in rest of batter and add rest of topping.

Bake at 350 for 60 mins. Cool completely before cutting.

"This was the recipe my mother, Mildred Johnson, always carried to someone ill or grieving, and we always had it for Christmas morning."

Ginni Zink

Hints From Yesteryear:

"Whenever you need to dust a cake pan or pastry board with flour, just reach for your flour shaker. You don't own one? An ordinary aluminum shaker designed for salt or pepper makes a great dispenser."

DATE CAKE

(From Molly Madden, who came to Alexandria in 1896.)

2 c. brown sugar	1 c. molasses
1 c. butter	1 c. wine
3 eggs	1 tsp. cinnamon
1 tsp. cloves	1 tsp. nutmeg
1 tsp. soda	1 lb. dates chopped
3 1/2 c. flour	

Cream butter, brown sugar and molasses; add beaten eggs. Then add wine. Add flour and soda. Blend well; add spices and dates last. Bake at 350 for 50 to 60 minutes.

BROWN SUGAR ICING:

1/2 c. sugar (white)	1/2 c. brown sugar
1 egg white	1 tsp. vanilla

Cook in double boiler, beating constantly with a rotary beater for 7 min. or until it thickens. Add vanilla. Ice cooled cake.

Marsha Madden

STRAWBERRY SUN PRESERVES

1 pt. strawberries	1 pt. sugar
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Mix together and boil ten minutes. Spread on plates and set in the sun one day.

Ladies Aid Society of the
M.E. Church of Alexandria

**GRANDMA ATWOOD'S NEW ENGLAND
RED FLANNEL HASH**

2 or 3 lbs. corned beef (or regular beef)
6 potatoes, cooked with jackets on
 (When cool, peel off skins.)
1 medium onion
1 can whole beets (Reserve juice.)

Put meat, potatoes onions, and beets through meat grinder. Stir together, (using beet juice for liquid) and place in casserole. Bake at 350 for 1/2 hour. Delicious served with poached eggs on top. "This may be prepared from 2-3 lbs. of fresh baked brisket or roast as the main evening family meal; but Grandma's was better with leftovers."

D. J. Donahue

TOMATO ASPIC

1 Tbsp. unflavored gelatin
1 can tomato soup
1 pkg. lemon Jello
2 c. tomato juice, hot
1/2 tsp. salt

Mix gelatin with two tablespoons cold water. Add two tablespoons boiling water; stir to dissolve. Add soup. Dissolve Jello in juice. Combine mixtures. Add salt. Chill in ring mold. Unmold on salad greens. Fill center with cole slaw.

Marie Mullen Bireley

MINCE MEAT

6 lbs. cooked beef or pork
1 lb. white raisins
1 lb. dark raisins
1 qt. cherries
1 qt. gooseberries (opt.)
1 lb. currants
1 peck peeled apples

Grind together meat and apples.
Combine with other ingredients. Add:

1 Tbsp. allspice
1 Tbsp. cinnamon
1 Tbsp. nutmeg
2 Tbsp. Rum Sauce
1 Tbsp. Brandy Sauce
1 1/2 c. white vinegar
3 c. sugar
1 tsp. salt

Mix all together and let set for 4 or 5 days. This may be frozen. Makes large dishpan full. Add 1 Tbsp. tapioca to 2 cups for one pie. Pour into pastry-lined pie shell. Cover with top crust. Bake at 425 for 40-45 minutes.

Anna Jarman

CHOCOLATE GRAVY

2 c. sugar	1/2 stick margarine
1/2 c. milk	2 Tbsp. cocoa
1/2 tsp. salt	

Bring to a boil; boil one minute.
Serve with hot biscuits and butter.
"I grew up on this and had it for breakfast daily in Arkansas."

Barbara Jones

HUCKLEBERRY DELIGHT

2 Tbsp butter	2 Tbsp. bak. pdr.
4 Tbsp sugar	2/3 c. sugar
1 egg	1 pt. huckleberries
1 c. flour	1 Tbsp. cornstarch
2 Tbsp. water	

Cream butter and sugar. Add next four ingredients. Form dough into 6 or 8 balls. Add to 1 pint water, sugar and berries. Boil until berries are soft. Add balls to syrup. Cook 15-20 minutes. Remove balls. Stir together cornstarch and 1/2 cup cold water. Add to syrup. Cook until clear. Serve with delight.

Sally Harshbarger
Ralph Mahony's grandmother

GRANDMA DONAHUE'S GINGERBREAD

1/2 c. sugar	1 tsp. ginger
1/2 c. shortening	1 tsp. cinnamon
1 c. molasses, with	1/2 tsp. cloves
2 tsp. soda	1/2 tsp. salt
1 c. hot water, or	2 beaten eggs
coffee	2 1/2 c. flour

Mix well. Bake at 350 until toothpick comes out clean. (Approximately 45 mins.) Sprinkle sugar on top. Best served warm.

Helen Donahue

APPLE PIG

Make a good pastry for a 2-crust pie and roll into a large rectangle

Bring to boiling and simmer 3 minutes:
1 1/2 c. water and 1 1/2 c. sugar. Set aside.

Pare, core, and slice 8 or 9 medium cooking apples. Coat with a mixture of 3/4 c. sugar and 2 Tbsp. cinnamon.

Place apple mixture on pie crust. Dot with butter. Starting at narrow end, roll pastry up. Seal.

Place "pig", seam side down, in a 9x13 pan. Cover with syrup.

Bake at 425 for 40-50 minutes.

"My grandmother, Lula Tupman, made this recipe often for our large, extended family. She taught me to prepare this dish and was always pleased when I made it for my family."

Carol Sue Smith

Hints From Yesteryear:

From the "Story of a Pioneer Woman," by Wm. R. Lighton, Taken from the Ladies Home Journal, September, 1903

"Her harvest was abundant for all their needs, and winter found them sheltered and fed in comfort. But it was still a life of makeshifts. There was no mill to grind her corn and this she was obliged to do for herself, pounding the kernels into a coarse meal, a few at a time, between heavy stone."

"FLOAT"

2 eggs
1 heaping c. sugar
1/3 c. flour
1/2 tsp. salt
2 c. milk
1 tsp. vanilla

Separate eggs. Beat whites until fluffy and light. Set aside.

Combine sugar, flour, and salt. Add milk to beaten egg yolks. Stir into flour mixture gradually. Cook until thick, boiling slightly, stirring constantly.

Cool slightly and stir in vanilla.

Spoon in the beaten egg whites.

Chunks of the whites will resemble miniature marshmallows.

"Float" was served in my maternal grandmother's, (Nancy Anna (Pitser) Besser) household before refrigeration and the advent of ice cream.

After Uncle Floyd Besser married, Grandmother left her farm north of Bethel, in Harrison Township, Delaware County, bought property in Alexandria, and moved first to a house on East John Street and later to West Polk Street."

Sarah Ann (Myers) Voyles

RYZON LAYER CAKE

1 c. butter or lard	4 tsp. Ryzon
2 c. sugar	(baking powder)
4 eggs, separated	4 c. flour
1 c. milk	1/2 tsp. salt

Cream butter and sugar. Separate eggs; beat yolks, and add to sugar and butter. Add milk slowly. Beat egg whites until stiff. Sift dry ingredients together. To sugar and butter mixture, add half of egg whites, half of dry ingredients, and the rest of egg whites, then the remaining flour. Line four jelly tins or one rectangular cake pan, 12x14, with wax paper. Do not grease. Pour in batter and spread smooth. Bake at 350 for 25-30 min. The cake will be four inches high.

"My mother Ida E. Brandon put these layers together with homemade lemon filling. She covered it with frosting and put coconut on the top. This recipe came from her old Ryzon book that was printed before the first World War. Ryzon was one of the first manufactured baking powders. It was tested first by the famous chefs from the Waldorf Astoria Hotel, Hotel Vanderbilt, U.S. Naval Academy, The New York Yacht Club, U.S. Military Academy, and other famous hotels around the United States. My mother always baked this cake whenever we had to take a cake to school or other social functions."

Byrdine Brandon Fox

VINEGAR PIE

1 egg yolk
 Small piece of butter (1 Tbsp.)
 2 Tbsp. cornstarch
 1 c. sugar
 1 c. boiling water
 2 Tbsp. strong vinegar.

Mix the above ingredients together. Cook until thick. Add a small amount of lemon juice. Place in a baked pie shell. Cover with meringue and brown in oven at 400.

"This recipe is from the Farmers' Guide Cookbook. My mother used it and copied the recipe word for word from the cookbook, which was her favorite."

Ruth E. Thomas

LEMON BISQUE

1 can evap. milk	1/8 tsp. salt
1 pkg. lemon flavored gelatin	3 Tbsp. lemon juice
	Grated lemon rind
1 1/4 c. boiling water	2 1/2 c. vanilla
1/3 c. honey	wafer crumbs

Chill canned milk overnight. Dissolve gelatin in boiling water and add honey, salt, lemon juice, and rind. When it has congealed slightly, beat milk until it is stiff and whip gelatin mixture into it. Spread half of crumbs in large dish (10x13 1/2) and add the lemon mixture; then top with other half of crumbs. Refrigerate.

"This we made quite often during World War II because it called for honey rather than sugar, which was rationed."

Marie Zettel

OLD ENGLISH PLUM PUDDING

3/4 lb. suet	2 Tbsp. cloves
1/2 lb. dates	3 Tbsp. cinnamon
1 lb. seedless raisins	1 Tbsp. allspice
4 oz. candied orange peel	1 Tbsp. mace
4 oz. glazed pineapple	4 tsp. bak. pdr.
4 oz. candied lemon peel	4 c. flour
4 oz. candied cherries	1 1/2 tsp. salt
6 oz. candied citron	8 eggs
1 lb. currants	1 pt. grape or cherry juice
4 c. sugar	or brandy
	1 pt. milk

Combine dry ingredients. (Using the hands works best because of volume.) Add liquids and mix thoroughly. Pour into 1 lb. coffee cans, about half full. Cover with foil; secure with string. Place cans in roasting pan, containing 1 inch water. Cover roaster and place in unheated oven. Heat oven to 350 and bring water in roaster to a boil. Reduce heat enough to maintain continuous steaming. Steam for 3 hours, checking frequently to prevent total water evaporation. Best when allowed to age 2-3 months in cool place. (My grandmother hung it in a clean cloth bag from the ceiling.) Will keep 2-3 years in refrigerator. Servings should be small and covered with:

Plum Pudding Topping:

1 pt. water	1/2 c. sugar
1/4 lb. butter	2 Tbsp. flour
1/4 c. vinegar (less)	

Drop butter into heated water. Add remaining ingredients. Heat until sugar and flour are dissolved. Topping will be thin. Pour hot over servings of pudding.

Nancy Wehsollek

Appetizers



MARINATED CHICKEN WINGS

Meaty chicken wings

Sauce:

1 c. cooking oil	1/2 tsp. minced
1 1/2 c. cider vinegar	garlic
3 Tbsp. salt	1/8 tsp. onion pdr.
3 dashes tabasco sauce	1/8 tsp. nutmeg
1/2 tsp. black pepper	1/8 tsp. celery salt
Dash cloves	1 egg - beaten
2 Tbsp. hot cayenne pepper	

Combine all sauce ingredients and blend well. Marinate wings in sauce for several hours. Bake in the marinade for 30 minutes at 375. Pour off most of marinade and broil until crispy, turning chicken as necessary for even broiling.

Ginni Zink

Variation:

Dry marinade:

1 Tbsp. salt	1 tsp. lemon pepper
1 tsp. paprika	1/2 tsp. crushed red
1 tsp. onion pdr.	pepper
1/2 tsp. garlic pdr.	

Mix well. Stir in chicken wings. Marinate 1 hour. Bake at 375 for 1/2 to 1 hour.

May Dunaway

HAWAIIAN MEATBALLS

1 1/2 lb. lean hamburger
2 c. cracker crumbs
2/3 c. evaporated milk
1 Tbsp. seasoned salt
2 eggs
1/2 c. chopped onion

Mix, form into balls, flour, brown in fat.

Make sauce from following ingredients:

Pineapple chunks from 13-oz. can
1 c. pineapple juice
1 Tbsp. cornstarch
2 Tbsp. lemon juice
2 Tbsp. soy sauce
1/2 c. brown sugar
1/2 c. vinegar
1 c. bell pepper, chopped
1 Tbsp. pimiento, chopped
Few drops red food coloring

Mix, boil, pour over meatballs & pineapple chunks. Serve hot. May be doubled or tripled.

Carolyn Cunningham
Sharon Hobbs

Variation: Bake meatballs in baking pan at 350 for 10-15 mins. Drain well. Replace pimiento and food coloring with jar of maraschino cherries with juice.

Stephanie Pulliam

HOT CHILI DIP

2 lbs. cooked, drained hamburger
2 lbs. (or a little less) Velveeta cheese,
melted
1 can green chilies, chopped
Flavor with red hot sauce to taste
1 can Armour Chili, without beans

Melt cheese, and add other ingredients.
Mix well. Serve hot with tortilla chips.

Mary Morgan

Variation: Use 1 lb. cooked sausage for 1
of the pounds of hamburger. Add 1 can
mushroom soup and 1 can peppers and
tomatoes. Use same amount of cheese.

Joyce Closser

HOT CRAB DIP

1 can crab meat 1/2 lb. cubed Velveeta
1/2 stick butter 2-3 dashes Tabasco

Melt cheese and butter in double
boiler. Add Tabasco and drained crab meat.
Mix well. Serve hot with bread cubes,
chips, or vegetables.

Julia Maynard Lindsey

SHRIMP & CHEESE MUFFINS

6 English muffins 1 stick butter
1 can shrimp, drained melted
1 jar Old English 1 Tbsp. mayonnaise
cheese Garlic salt to taste

Do not toast muffins. Mix ingredients
together and spread on muffins. Bake 20
mins. at 350. Cut in fourths before
serving on hot plate. May be frozen before
baking.

Sally DeVoe

SHRIMP ASPIC

- 1 can tomato soup
- 1 8-oz. pkg. cream cheese
- 1 6-8 oz. bag frozen shrimp
(rinse for 2 minutes)
- 1/2 c. chopped onion
- 1/2 c. chopped celery
- 1 c. mayonnaise
- 1 pkg. Knox unflavored gelatin
mixed with 1/2 c. hot water

Heat soup; add cream cheese a little at a time, blending until smooth. Turn off heat; add remaining ingredients, blending mayonnaise, etc. Pour into Pam-sprayed mold. Refrigerate 2 hrs. or more. Serve as hors d'oeuvres or salad. Especially good on wheat crackers.

Mary Bender

HAM STACKS

- 6 slices boiled ham 2 Tbsp. horseradish
- 8 oz. cream cheese 1 Tbsp. mayonnaise
- Dash Worcestershire sauce

Mix and layer between slices of ham, beginning and ending with ham. Wrap tightly with wax paper. Freeze until solid. Thaw slightly and cut into 1/2" squares. Put tooth-pick into each square.

Shorty Burdsall

CHULUPA DIP

2 8-oz. pkgs. cream cheese
1 pkg. French onion dip
1 pkg. Hidden Valley Ranch dressing
1 1/2 lb. hamburger
Taco seasoning
Lettuce
Tomatoes
Onion, sliced and separated into rings
Taco chips

Mix cream cheese, onion dip, and dressing mix, and spread on serving tray. Cook hamburger, drain; add taco seasoning and approximately 1/2 of the water called for on package. Simmer and sprinkle over cream cheese mixture. Top with chopped lettuce and tomatoes, leaving onion until last. Serve with taco chips.

Gina Brewer

BRAUNSCHWEIGER BALLS

8 oz. Braunschweiger	1 Tbsp. minced onion
1 tsp. lemon juice	2 Tbsp. mayonnaise
1 tsp. vinegar	8 oz. cream cheese

Soften all but the cheese together & combine into 2 balls or 1 large one. Chill.

Into the softened cheese, add lemon juice & mayonnaise. Coat the balls and garnish with chopped nuts. Refrigerate until ready to serve.

Alice Alex

BRAUNSCHWEIGER BALL

1 1/2 to 2 lbs. braunschweiger
1 c. catsup (or less)
1/4 c. barbecue sauce
3 tsp. Worcestershire sauce
Garlic salt and onion salt to taste

Form into ball; chill 1 hour. Ice ball with cream cheese, thinned with milk to spreading consistency.

Dorothy Toms

BARBECUED WIENERS

20 wieners
6 slices bacon, cut fine
1 green pepper, cut fine
2 med. onions, chopped
1 small can pimientos
Flour
1 can tomatoes

Fry bacon, pepper, onions and pimientos. Add enough flour to thicken as for gravy. Add tomatoes. Place wieners in roaster & pour this mixture over them. Bake 2 hours in slow oven.

"My mother, Dorothea Carpenter, said she often served this to their Piety Hill Couples Bridge Club back in the 1930's. (I think Piety Hill was the area around Walnut & Broadway Streets.)"

Sue Bridwell

CHEESE N' CRAB IN A FRENCH LOAF

2 small loaves of French bread
1 lg. jar of Cheese Whiz
1 7-oz. can of crab
1/2 c. sherry or white wine
4 drops tabasco
2-4 green chopped onions

Cut out middle of one loaf. Cut other loaf into chunks. Heat other ingredients and pour into cut out loaf. Dip bread chunks in cheese mixture.

Becky Libler

Variation: One large, round loaf of Hawaiian bread. Substitute 2 lb. box of Velveeta for Cheese Whiz.

Carol Mack

BACON CHEESE BALL

2 8-oz. pkgs. cream cheese
1 small cheese with bacon (Kraft in jar)
1 small Old English cheese " " "
1 lb. bacon

Mix and chill overnight. Fry bacon crisp; crumble; roll cheese ball in this.

Nancy Bryant

SWEDISH MEATBALLS

1/4 c. toast crumbs	1/2 tsp. monosodium glutamate
1/4 c. crumbled potato chips	1/2 tsp. br. sugar
1 1/2 lb. ground beef	1/4 tsp. pepper
1/2 c. mashed potatoes	1/4 tsp. allspice
1 egg - beaten	1/4 tsp. nutmeg
1 tsp. salt	1/8 cloves (ground)
	1/8 tsp. ginger
Ritz Crackers- finely crumbled	

Combine toast crumbs, potato chips, meat, mashed potatoes, and egg. Mix well. Add remaining ingredients except Ritz Crackers. Form into balls. Roll in cracker crumbs. Brown in butter in a skillet on the stove. Put on cookie sheet and heat in oven (300) for about 30 minutes.

(May freeze at this point or proceed).

Place in crock pot or electric appliance with temperature dial and cover with the following sauce:

1 lb. concentrated cranberry sauce
12 oz. Kraft Chili Sauce
2 Tbsp. brown sugar
1 Tbsp. lemon juice

Cook on stove until smooth. Pour over meatballs and cook in at 350 degrees for approximately 30 minutes or until time to serve.

Carol Plackard

CHICKEN LIVER APPETIZERS

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1 pkg. fresh chicken  1/2 c. soy sauce
    livers             1/2 tsp. garlic salt
1/2 lb. bacon         1/2 tsp. onion salt
                     1/2 c. Worcestershire sauce

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Clean livers and cut in half. Cut bacon strips in thirds and wrap each piece of liver and secure with wooden pick. Place on cookie sheet. Sprinkle a mixture of soy sauce, Worcestershire sauce, garlic salt, and onion salt over top. Bake 30 mins. at 350 or you may broil until crispy.

Jenny Jolliff

BOURBON DOGS

1 c. bourbon
1 c. catsup
1/2 c. brown sugar
1 Tbsp. minced onion
2 tsp. Worcestershire sauce
1/8 tsp. hot pepper sauce
1 lb. franks cut in bite size pieces

Simmer all ingredients until franks are cooked through. Keep hot in chafing dish. Serve with toothpicks.

Ruth Retherford

DEVEILED SHRIMP

2 lb. raw shrimp in the shell
1 lemon, thinly sliced
1 red onion, thinly sliced
1/2 cup pitted ripe olives
2 Tbsp. chopped pimiento
1/2 c. freshly squeezed lemon juice
1/4 c. salad oil
1 Tbsp. wine vinegar
1 clove garlic crushed
1/2 bay leaf, broken
1/4 tsp. cayenne pepper
1 Tbsp. dry mustard
Freshly ground black pepper
1 tsp. salt.

Shell and de-vein raw shrimp. Bring water to a boil and add shrimp. Cook for 3 minutes. Drain at once. Combine with onion and lemon slices, olives and pimientos. Combine lemon juice, oil, vinegar, and seasonings in another bowl. Stir into shrimp mixture. Cover and refrigerate overnight, stirring once or twice. Provide picks for spearing. Yield 6 servings. Triple recipe for a party of 20.

Betty Rinaudo

DRIED BEEF-SHERRY CHEESE BALL

8 oz. cream cheese	1 Tbsp. mayonnaise
1 Tbsp. white sherry	1 Tbsp. ch. onion
1 pkg. dried beef	1/2 c. finely chopped pecans

Tear beef into small pieces; mix thoroughly with other ingredients. Shape into ball and roll in pecans. Refrigerate for two hours or overnight before serving with crackers. May be rolled in chopped parsley.

Doylene Jackson Carroll

HORSERADISH CHEESE SPREAD

2 lbs. Velveeta cheese
2 c. Hellmann's mayonnaise
1 to 1 1/2 jars horseradish
1 Tbsp. hot sauce if desired

Melt cheese in microwave or use double boiler, stirring constantly. Add other ingredients and mix quickly. Have jars or small containers ready so you can immediately pour cheese spread into them. This sets up very quickly. In tight containers, this keeps several weeks.

Mildred Myers

STUFFED SNOW PEAS

50 snow peas (3/4 lb.)
8 oz. cream cheese
2 Tbsp. grated Parmesan cheese
1 tsp. dried dill weed
1/2 tsp. dry mustard
1/2 tsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. white pepper

Put peas in a large bowl and cover with boiling water. Let stand 1 min. Drain and plunge into ice water. Drain again and dry on paper towels. Trim 1/4" from stem end of each pea, to form an opening. Combine filling ingredients and place in pastry bag with plain tube. Filling should be at room temperature. Stuff each pea with the filling. Place on lettuce-lined serving dish. May be made one day in advance.

Leslie Burdsall

PARTY PINWHEELS

1 pkg. 7 or 9-in. tortillas
1/4 c. mayonnaise
2 chopped, seeded Jalapeno peppers
2 8 oz. pkgs. cream cheese
1/2 c. chopped green onions
1/2 c. chopped olives, green or black

Mix all but tortillas. Then spread (to edges) on approximately six tortillas. Roll up as tight as possible. Wrap in plastic wrap; refrigerate until chilled well. Cut into 1/2 to 3/4 in. pinwheels.

Carol Mack

DRIED BEEF LOG

8 oz. pkg. cream cheese
1/4 c. grated Parmesan cheese
1 Tbsp. horseradish
1/3 c. chopped green olives

Blend cheeses and horseradish. Stir in olives. On waxed paper, shape mixture into two 6-inch rolls. Wrap and chill thoroughly. Roll in 2 oz. snipped dried beef. Serve with crackers.

Vada Tanner

CUCUMBER DIP

8 oz. cream cheese
Wedge of blue cheese
Garlic salt
Salt
1/2 med. cucumber, peeled, seeded, and shredded
Green onion, chopped fine, or onion salt
3 or 4 drops Worcestershire sauce

Mix well and refrigerate. Serve with chips or crackers.

Thelma Baker

NIPPY CORNED BEEF 'N CHEESE BALL

1 8-oz. pkg. cream cheese, softened
2 c. grated Cheddar cheese
1 can (12 oz.) corned beef, shredded
2 tsp. prepared horseradish
1 1/2 tsp. prepared mustard
1/2 tsp. Worcestershire sauce
1/2 tsp. freshly squeezed lemon juice
3/4 c. sweet pickle relish
1 c. snipped fresh parsley

Combine all ingredients except parsley in large mixer bowl; beat at medium speed until thoroughly blended. Shape into balls. Wrap tightly in foil and refrigerate until ready to use. Remove from refrigerator 30 min. before serving. Reshape into balls; roll in parsley until completely coated. Serve with assorted crackers, or fresh fruits.

Garnet Beeman

SHRIMP DIP

2 8-oz. pkgs. cream cheese	4 bunches green onions
4 med. cans shrimp, drained	Garlic powder
	Salt to taste
7 stalks celery	

Soften cream cheese with a little milk, add chopped shrimp, celery and onions and seasonings. CHILL!

This makes a large amount. Attractive when served in green pepper which has been scooped out.

Pam Day

TEX. MEX. DIP

2 cans Jalapeno bean dip
3 med. size avocados (or 2 frozen cans)
2 tsp. lemon juice
1/2 tsp. salt
1/4 tsp. pepper
1 c. sour cream
1/2 c. mayonnaise
1 pkg. taco seasoning mix
2 cans (3 1/2 oz.) pitted, ripe olives,
chopped
1 c. chopped green onions
2 c. chopped tomatoes
1 pkg. (8 oz.) Cheddar (sharp) cheese,
shredded
Large round tortilla chips

Peel, pit and mash avocados with lemon juice, salt and pepper; combine sour cream, mayonnaise and taco seasoning. To assemble, spread bean dip on a large, shallow serving platter. Top with seasoned avocado mixture and sour cream mixture; sprinkle with chopped onions, tomato and olives. Cover with cheese. Serve with tottilla rounds.

Phyllis Johnson

Variation: Add 1 16-oz. can taco sauce. Mix 3 Tbsp. taco sauce with refried beans, Also pour rest of sauce over top of layers.

Liz Pickering

FRUIT DIP

1 stick butter	1 c. sour cream
1 c. brown sugar	1 tsp. vanilla

Bring butter and sugar to a boil. Remove from heat and add sour cream and vanilla. Cool; serve with strawberries, pineapple, apples, bananas, etc.

Phyllis Kruczek

SPINACH DIP

1 pkg. chopped, frozen spinach (thawed)
1 large jar Hellmann's mayonnaise
A few green onions, chopped

Blend in blender. Refrigerate. Serve with fresh broccoli, cauliflower, celery, carrots, and cucumbers. DELICIOUS!

Susan Heiden

EGG SALAD DIP

8 oz. cream cheese	1 Tbsp. mayonnaise
2 Tbsp. milk	3 hard-cooked eggs,
3 strips bacon, fried	finely chopped
crisp, drained,	1 Tbsp. minced
crumbled	onion
1/2 tsp. Worcestershire sauce	
Salt & pepper	

Soften cream cheese with milk and mayonnaise. Add all other ingredients and mix well. Refrigerate at least an hour before serving to let flavors blend. Good dip for vegetables or crackers.

Eleanor Wilson

ALL-DAY MUSHROOMS

2 c. boiling water
3 beef bouillon cubes
3 chicken bouillon cubes
3 vegetable bouillon cubes
1 lb. solid butter
1 qt. Burgundy wine
1 1/2 Tbsp. Worcestershire sauce
1 tsp. dill weed
1 tsp. ground pepper
1 Tbsp. Accent
2 tsp. salt
1 tsp. garlic pdr.
6-10 lb. fresh mushrooms

Dissolve the bouillon in water. Add butter. Stir until melted. Add all the other ingredients (except mushrooms) & bring to a boil in an enamel pan. Add mushrooms & simmer, covered, for 6 hours. Remove lid & simmer 3 more hours. Stir only with a wooded spoon. Recipe may be frozen.

Diane VanNess

SPINACH BALLS

2 (10-oz.) pkg. frozen, chopped spinach
3 c. herb-seasoned stuffing mix
1 lg. onion, finely chopped
6 eggs, well-beaten
3/4 c. melted butter or margarine
1/2 c. grated Parmesan cheese
1 1/2 tsp. garlic salt
1/2 tsp. thyme
1/4 tsp. pepper

Cook spinach; drain well. Add remaining ingredients; mix well. Shape into 3/4-inch balls. Bake on slightly-greased cookie sheet at 325 for 15-20 mins. May be frozen. Thaw slightly; bake at 325 for 20-25 mins. Yield: 11 dozen.

Patty Lockwood

STUFFED MUSHROOMS

12 med. to lg. mushrooms 1/4 tsp. garlic
1/4 c. olive oil salt
4 Tbsp. butter 1/4 tsp. basil
2 slices bread 1/4 tsp. oregano
1 bay leaf

1. Wash, pat dry mushrooms and remove stems. (save)

2. Put oil, 1 slice bread (torn in pieces) and spices into blender, for 5 seconds on #5 or high.

3. Break up remaining bread. Put blender on #6 or high for 35 seconds and, with motor going, add bread and stems.

4. Melt butter in skillet and saute for 5 min. Stuff caps.

5. Place in well-greased, shallow pan with thin layer of chicken broth to prevent sticking. Bake in preheated oven 375 for 15 min.

"This is easily doubled. I also add chives and bacon to mine and sprinkle with bread crumbs (dried) before baking."

Jeannette Zettel

CRACKER SNACKS

1 c. oil 1/4 tsp. garlic
1 pkg. Ranch House salt
buttermilk dressing 1 heaping tsp. dill
1 box oyster crackers weed

Heat oil; add ingredients and stir with wooden spoon. Spread on wax paper until cooled. May leave over night. Put in tight containers and keep in refrigerator. Better if cold.

Geneva Pierce

RUMAKI

- 4 cans whole water chestnuts, drained
- 1 lb. bacon, each slice cut in thirds
- 2 lb. brown sugar
- 1 10-oz. bottle catsup
- 1 tsp. mustard
- 3 Tbsp. Worcestershire sauce

Wrap water chestnuts with bacon. Secure with toothpick. Place in 9 x 13 baking pan. Bake at 350 for 30 min. Drain; discard drippings. Mix brown sugar, catsup, mustard, and Worcestershire sauce. Pour over chestnuts. Bake again at 350 for approximately 30 minutes. "You are bound to be the hit of a party."

Teena Bowers
Virginia L. Wachenschwanz

SPINACH QUICHE

- | | |
|-------------------------------|-------------------|
| 1/2 c. butter or | 10 eggs |
| margarine, melted | 1/2 c. unsifted |
| 1 tsp. bak. pdr. | all-purpose flour |
| 1 tsp. salt | 1 pkg. (10 ozs.) |
| 1 can (8 ozs.) green | frozen chopped |
| chilies, seeded and | spinach, thawed |
| chopped. | 1 pt. (2 c.) fine |
| 1/2 lb. Cheddar cheese | curd cottage |
| shredded | cheese |
| 1/2 lb. Jack cheese, shredded | |

Preheat oven to 400. Place butter in 13 x 9 x 2 pan in preheated oven, just to melt, about 3 minutes. Beat eggs in a large bowl; mix in flour, baking powder and salt. Squeeze thawed spinach very dry and add to egg mixture, along with melted butter, chilies and cheeses. Pour mixture into pan; bake 15 minutes. Reduce heat to 350; bake an additional 35 to 40 minutes. Let stand 5 minutes to set. Yield: 60.

Ginni Zink

VEGETABLE PIZZA

2 cans Crescent rolls

Press dough in 15 x 10 pan, bringing up the sides. Bake at 375 for 15 minutes.

Blend together and spread on crust:

3/4 c. mayonnaise	2-8 oz. pkgs. cream
1 pkg. Hidden Valley	cheese
Ranch dressing	

Top with any combination of the following: sliced mushrooms, fresh broccoli, carrots, cauliflower, green onion, celery, tomatoes, radishes, and green peppers.

Top with 2 cups of shredded Cheddar cheese; press down gently, and refrigerate for 24 hours. Cut into bars or squares to serve. May be kept refrigerated 2 or 3 days.

Kimm Colvill Gray

Variation: Arrange crescent rolls in pizza pan & bake. Substitute 8 ozs. & 3 ozs. cream cheese for 2 8-oz. pkgs.

Add:

1 Tbsp. dill weed	1 Tbsp. dried
1 Tbsp. Accent	parsley
1 Tbsp. chopped onion	1 tsp. seasoned
	salt

Use the above instead of H.V.R. dressing.

Jayne Dyer

CUCUMBER SANDWICHES

1 med. cucumber, chopped
4 sm. green onions w/some green, chopped
3 oz. cream cheese
3 - 4 Tbsp. mayonnaise
Salt to taste Butter and bread

Place thin layer of butter on bread. Combine first 5 ingredients; spread on bread. Stack sandwiches on tray and cover with damp paper towels; refrigerate until serving time.

Sally Francis

TACO DIP OR SALSA

1 #2 can tomatoes (drained and chopped)
2 med. fresh tomatoes (chopped)
2 green or 1 small fresh onion (chopped)
1 small can green whole chilies
(Remove seeds and chop.)
2 Tbsp. olive oil or veg. oil
2 Tbsp. wine vinegar or cider vinegar

Mix and marinate overnight. Will keep about two weeks in refrigerator. Serve with taco chips.

Rev. Philip S. Haslinger

CHEESE KRISPIES

2 c. flour 2 c. Rice Krispies
1 1/4 stick margarine 1/2 tsp. salt
1/2 lb. sharp Cheddar 1/4 tsp. cayenne
cheese, grated pepper

Add salt and pepper to flour; blend with margarine. Add cheese and cereal, blending after each. Put teaspoonful on cookie sheet; pat flat. Bake 14-18 minutes at 350. Makes 90 to 95.

Betty Kelly

Memo

SOUPS and Sandwiches



CHILI SOUP

8 strips bacon	1 lg. can tomatoes
1 stalk ch. celery	1 c. tomato soup
1 ch. gr. pepper	2 c. kidney beans
3 sm. onions, chopped	1 c. water
2 lbs. ground beef	1 Tbsp. chili pdr.
1 Tbsp. flour	Salt and pepper

Fry bacon and remove from pan; saute celery, green pepper, and onion in bacon drippings. Add ground beef, flour, salt, and pepper. Add remaining ingredients and cook slowly 3 - 3 1/2 hours.

Susan Shafer

SAUSAGE BEAN CHOWDER

1 lb. pork sausage	1 1/2 tsp. seasoned
2 cans (16 oz. each)	salt
kidney beans	1/2 tsp. garlic
1 can (1 lb., 16 oz.)	salt
tomatoes, broken up	1/2 tsp. thyme
1 qt. water	1/8 tsp. pepper
1 lg. onion, chopped	1 c. potatoes,
1 bay leaf	diced
1/2 green pepper, chopped	

In a skillet, cook sausage until brown. Pour off fat; pat with paper towels to get rid of more. In a large kettle, combine kidney beans, tomatoes, water, onion, bay leaf, seasoned salt, garlic salt, thyme, and pepper. Add sausage. Simmer, covered, 1 hour. Add potatoes and green pepper. Cook, covered, 20-30 min. or until potatoes are tender. Remove bay leaf. Serves 8.

Ginni Zink

NEW ENGLAND FISH CHOWDER

1/2 lb. salt pork, diced
2 or 3 sliced onions
1 box frozen fish fillets, or about 2
lbs. fresh white fish
3 or 4 medium potatoes, cut in chunks
1 can evaporated milk or 1 pint cream
2 Tbsp. flour
3 tsp. salt - 1 tsp. pepper

Saute salt pork and onions until golden in color. Add potatoes and fish. Put in large kettle and cover with water. Bring to boil and cook until potatoes are tender and fish flakes apart. Add salt and pepper.

Blend flour with water until a smooth, thin paste. Mix in canned milk or cream, and stir into first mixture. Heat carefully until hot. Serve in bowls with a pat of butter in each.

Barbara H. Koch

SEAFOOD BISQUE

1/4 c. chopped green onions with tops
1/4 c. margarine
1 pkg. potato soup mix or 1 can
4 drops Tabasco sauce
Pinch salt - dash pepper
1 1/2 c. raw crab meat, chopped
1 1/2 c. raw shrimp, chopped
Sprinkle of parsley
1 pt. milk
1 pt. half and half milk

Bring to a boil, but do not boil. Heat on low for 5 min. If more thickness desired, add 2 Tbsp. flour.

Betty Gaunt

OYSTER SOUP

1 qt. oysters & liquid 1/2 tsp. salt
4 c. scalded milk 1/8 tsp. pepper
1/4 c. butter

Clean oysters and reserve liquid. Heat oyster liquid to a boil. Strain liquid through cheesecloth. Add oysters to liquid and cook until plump and edges curl. Remove oysters. Add butter, salt, and pepper to milk. Bring to boil. Add oyster liquid. Pour over oysters and serve with crackers.

Edith May

CHEESY VEGETABLE CHOWDER

1/2 c. chopped onion 1 (17 oz.) can
1 clove garlic whole kernel corn
1 c. sliced celery 1/4 c. margarine
3/4 c. sliced carrots 1/4 c. flour
1 c. cubed potatoes 2 c. milk
3 1/2 c. chicken broth 1 Tbsp mustard
1/4 tsp. pepper 2 Tbsp. pimiento
1/8 tsp. paprika diced
2 c. shredded Cheddar cheese

Combine first 6 ingredients in a large Dutch oven; bring to a boil. Cover and simmer 15-20 min. or until potatoes are tender. Stir in the corn and remove from heat.

Melt butter in heavy saucepan over low heat and add the flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk and cook over medium heat, stirring constantly, until thickened and bubbly. Stir in remaining ingredients and cook just until cheese melts, stirring constantly.

Serve immediately. Yields 2 qts.

Peggy Dixon

GOLDEN CREAM SOUP

3 c. cubed potatoes	1 c. water
1/4 c. chopped onion	1 chicken
1/2 c. celery slices	bouillon cube
1/2 c. carrot slices	1/2 tsp. salt
1 tsp. parsley flakes	dash of pepper
1 1/2 c. milk	2 Tbsp. flour
1/2 lb. Velveeta, cubed	

Combine vegetables, water, seasonings, and bouillon. Cover; simmer 15-20 min. or until vegetables are tender. Combine flour and milk and add to hot vegetables; stir constantly until mixture boils and thickens. Add cheese; stir until melted.

Serves 4 1 1/4 c. serving size

Karen Sayre

CABBAGE SOUP

2 Tbsp. margarine	1 c. sliced carrots
1 c. chopped onion	1 c. diced potatoes
2 c. shredded cabbage	1 pkg. froz. limas
10 oz. chicken broth	1 tsp. salt

1/4 c. margarine	1/4 tsp. pepper
1/4 c. flour	3 c. milk
1/4 tsp. paprika	4 oz. cheddar

Saute onion in heavy large skillet in margarine until tender. Add vegetables, salt, and broth. Cover and simmer until carrots and potatoes are tender. In heavy 4-qt. sauce pan, melt 1/4 c. margarine. Blend in flour, paprika, pepper. Remove from heat. Slowly stir in milk. Boil 1 min., stirring constantly. Remove from heat. Stir in cheddar cheese, until melted. Add to vegetables. Heat to serve. Do not boil after adding cheese.

Shirley Dellinger

CHICKEN VELVET SOUP

3/4 c. butter
3/4 c. flour
1 c. warm milk
1 pt. hot chicken stock
1 c. warm cream
1 qt. chicken stock
1 1/2 c. chopped, cooked chicken
1/4 tsp. salt
dash pepper

Blend together butter and flour. Add milk, 1 pt. hot chicken stock and warm cream; mix well. Cook together until well blended. Add 1 qt. chicken stock, chicken, salt, and pepper; blend well. Heat to serving temperature. (Use approximately 2 1/2 qts. water to simmer one 5 lb. chicken for stock.) Yields 2 1/2 qts.

Barbara Shafer

SETTLERS' CORN-AND-TOMATO SOUP

1 med. onion, chopped
2 Tbsp. margarine
2 cans (10 3/4 oz.) chicken broth
2 c. fresh corn kernels, or 1 can
2 c. fresh, chopped tomatoes
1 bay leaf
salt and pepper to taste
1 c. milk

In 3-qt. saucepan over med. heat, cook onion in hot margarine until tender; stir often. Stir in chicken broth, corn, tomatoes, bay leaf and pepper. Salt carefully. Heat quickly to boiling. Reduce heat to low. Cover; simmer 25 min. Discard bay leaf. Stir in milk; heat through. Serve hot.

Ione Craig

FRENCH ONION SOUP

1/4 c. unsalted butter
 8 large Spanish onions (4 lb. sliced)
 1 tsp. sugar
 7 c. beef broth
 Salt & pepper
 Croutons
 Parmesan cheese, grated
 Gruyere cheese, grated

Melt butter in heavy pan. Add onions and cover. Reduce heat to med. low and cook about 1 hour, stirring occasionally. Add sugar; increase heat and cook until onion is brown and caramelized (about 15 min.). Stir in broth, salt, and pepper and simmer 15 min. Pour soup into bowls; add croutons and sprinkle each with cheese.

If you wish, you may put in broiler about 3 or 4 inches from heat and brown.

Makes 4 main-courses or 8 appetizers.

Marjorie Ray

VENISON CHILI

5 lbs. ground venison	2 tsp. salt
1 1/2 lbs. chopped suet	1 Tbsp. Cumin seed
2 med. onions, chopped	or a smaller
fine	amt. of gr. Cumin
2 Tbsp. garlic, chopped	1/4 c. chili pdr.
fine	1 lg. can tomato
	juice

Cook venison, suet, onions, and garlic until meat is no longer red. Add salt, Cumin seed, chili powder, and tomato juice and simmer until meat is thoroughly cooked (probably 1/2 to 1 hour). If not hot enough, add more chili powder.

Roger L. Voyles

HAMBURGER BEAN POT SOUP

1 c. dried navy or pinto beans
3 qts. water
1 can (1 lb, 12 oz.) tomatoes
1 c. diced celery
2 c. chopped carrots
2 c. chopped onion
2 c. diced potatoes
4 beef bouillon cubes
1 bay leaf; 1/2 tsp. salt; 1/2 tsp pepper
1/2 lb. ground beef, browned, drained.

Place beans in large sauce pan with water. Heat to boiling and boil 2 min. Remove from heat; let stand for one hour. Then heat beans again and let cook over low heat for 20 min.

Stir in tomatoes, celery, carrots, onion, potatoes, bouillon cubes, and bay leaf. Heat to boiling; reduce heat and simmer one hour.

Add browned meat to soup and cook about one hour longer or until beans are very tender. Add more salt and pepper, if desired.

Vera Hurst

BROCCOLI SOUP

1 stick margarine	1/2 c. carrot
1/2 c. flour	cooked
6 c. whole milk	1/3 tsp. pepper
2 Tbsp. chicken	2-3 tsp. garlic salt
bouillon	2 bunches broccoli
2 c. mashed potato	or 3 pkgs. frozen,
(may use instant)	cut up & steamed

Melt margarine; add flour, and cook on low until thick, stirring constantly. Add remaining ingredients and simmer for 30 min. Serves 6-8

Barbara Heifner

BISHOP BURGERS

8 grilled hamburgers
8 hamburger buns
8 slices cheese
1 lb. bacon
1 med. onion, chopped
1 can tomato soup (undiluted)

Sauce:

Fry bacon until crisp. Remove from fat. Reserve 16 strips. Crumble the rest. Set aside. Pour out fat, reserving 2 tablespoons. Add onions to fat and saute until tender. Add undiluted soup. Simmer until heated. Add crumbled bacon.

Place hamburgers on buns. Top with cheese slices. Place two strips of bacon on each. Spoon warm sauce over each.

Carole Morehead

BEEF BARBECUE SANDWICHES

1 12 oz. can roast beef	1/2 c. catsup
1/4 c. chopped onion	2 Tbsp. vinegar
4 Tbsp. white sugar	1/4 tsp. pepper
1 tsp. prepared mustard	
1 tsp. Worcestershire sauce	

Mix all ingredients; heat thoroughly.

Mrs. John Latchaw

ZESTY SANDWICH SPREAD

2 beaten eggs	1 8-oz. pkg. cream cheese
3 Tbsp. vinegar	1 Tbsp. butter
2 Tbsp. water	1 sm. grated onion
2 Tbsp. sugar	

Combine eggs, vinegar, water and sugar and cook until thick. Add cream cheese that has softened to room temperature, butter, and mix well. Add grated onion.

To improve flavor, allow to set before spreading. For variety, pimiento and/or green pepper may be added. Especially good on whole-wheat or rye bread.

Carolyn Dailey

PIZZA SANDWICHES

1 lb. ground beef	1 can mushrooms, drained, chopped
1 can Spam, grated	1/2 tsp. garlic salt
1 10 1/2 oz. can pizza sauce	2 c. Mozzarella cheese
Few onion flakes	1/2 tsp. oregano

Brown and drain ground beef. Mix with remaining ingredients and place on 1/2 bun. Bake at 350 10-15 min.

This covers 16 halves (or 8 buns) generously. These freeze well and may be heated and used as needed.

Gladys Almquist

MONTE CRISTO SANDWICHES

3 eggs	6 boiled ham slices
1/3 c. milk	Margarine
12 slices bread	Powdered sugar
Kraft Swiss cheese slices, cut in half	

Heat oven to 425. Slightly beat eggs and add milk. Cover 1 slice of bread with slice of cheese, ham and second slice of cheese. Top with second slice of bread. Dip each sandwich in egg mixture. Melt margarine in skillet, and brown each sandwich on both sides. Bake for 15 min. Sprinkle with powdered sugar.

Eleanor Wilson

MOTHER'S BAKED CHEESE SANDWICHES

12 slices bread	Prepared mustard
6 slices Swiss cheese	4 eggs
2 c. milk	1 tsp. salt
1 Tbsp. Worcestershire	6 tomato slices
2 c. shredded cheddar cheese (8 oz.)	

Spread bread with mustard. Place 6 slices bread, mustard side up, in a greased 9 x 13 x 2 baking pan. Top with Swiss cheese folded in half. Cover with remaining bread slices. Combine eggs, milk, salt, and Worcestershire sauce, and mix well. Pour over sandwiches. Top with tomato slices (optional). Sprinkle with cheddar cheese. Bake at 375 for 25 min. or until puffed. May be made night before. Yield: 6

Esther Pollitt
Marge Dickson

FROZEN LUNCHEON SANDWICHES

1 1/2-2 c. chicken or turkey
1 can cream of mushroom soup
1 can Franco American chicken gravy
2 Tbsp. chopped pimiento
2 Tbsp. choppen onion
1 c. diced water chestnuts
1 loaf sandwich bread

4 eggs
Crushed potato chips

4 Tbsp. milk

Mix together first 6 ingredients. Cut crusts from bread. Spread mixture between 2 slices. Wrap each sandwich in foil. Freeze for at least five days. Slightly beat eggs and mix with milk. Dip each sandwich in egg mixture, then in crushed potato chips (lightly). Place on buttered cookie sheet. Bake 1 hour at 300.

Billie Steele

HOT TUNA SANDWICHES

1 7 oz. can of tuna
1/2 c. diced cheese
1/4 c. chopped celery
1/4 Tbsp. chopped onion

1/4 c. relish
1 tsp. salt
1/2 c. catsup
1/4 c. mayonnaise

Mix together and fill hamburger buns. Wrap in foil. Heat in 300-350 oven until good and hot. May be frozen and kept in freezer for quick lunch later. Makes 12.

Marilyn Moore

ITALIAN BEEF

1 4-lb. rump roast

Cover bottom of roaster pan with salad oil. Place roast in pan and pour some oil over it, rubbing it in thoroughly.

Make slits in the roast with a knife and insert 3 or 4 garlic cloves.

Add the following, rubbing the combination of all of them over the meat:

1 tsp salt	1/4 tsp. red pepper
1 tsp. garlic powder	2 Tbsp. sweet basil
1 tsp. black pepper	2 Tbsp. oregano
2 Tbsp. Italian seasoning	2 Tbsp. sausage seasoning

Fill roaster 1/3 full of water. Add 5 bay leaves and 1 large onion, sliced.

Roast for one hour at 325; turn meat over and roast for one more hour. (Make sure roast has plenty of water at all times.) I cook mine a little longer.

Cook green pepper slices in bouillon cubes or beef extract until tender and serve with beef which has been sliced thin for sandwiches.

Thick hunks of French bread with the broth makes delicious sandwiches.

Tossed green salad is a wonderful complement to this meat.

Rita Binder

STROMBOLI

1 loaf French bread, split length-wise and separated on baking sheet
1 small onion, diced
2 med. bell peppers, diced
10 slices Mozzarella cheese
1 pkg. bulk sausage, browned and drained
1/2 tsp. Italian seasonings
1 small can mushrooms, drained and sliced
1 small can spaghetti sauce
1/4 tsp. salt
Parmesan cheese, grated

Layer Mozzarella cheese on bread so that it overlaps. Spread on tomato sauce reserving a small amount. Sprinkle on sausage evenly and add remaining ingredients. Put a little sauce on top; this keeps it moist. Sprinkle with grated cheese. Bake at 400 until it bubbles (about 20 minutes).

Sandra Murray

CHEESE SPREAD

1 lb. chunk of Colby cheese, shredded
1 jar pimientos, slightly drained & chopped

Sauce:

1 Tbsp. flour, rounded	1 egg, beaten
1/3 c. sugar	1 c. milk
Dash of salt	2 Tbsp. vinegar

Mix together flour, sugar and salt; add egg, and milk. Cook till thick, then add vinegar. Pour sauce over shredded cheese and pimiento. Mix well. Good on hamburgers, crackers, and in celery.

Jeanette Elsworth

Salads



GRAPEFRUIT JELLO SALAD

2 cans grapefruit sections	8 oz. pkg. cream cheese
3 oz. pkg. lemon Jello	1/4-1/2 c.
3 oz. pkg. lime Jello	chopped pecans

Drain grapefruit. Reserve juice. Combine Jello and make according to directions, adding the reserved grapefruit juice instead of some of the water. When slightly jelled, add grapefruit. Pour half of mixture into pyrex dish. Add pecans to cheese and soften with enough milk to make soft. Cover the top of the first layer of Jello with this mixture. Top with remainder of Jello. Complete chilling in refrigerator.

Dorothy DeVoe

APRICOT SALAD

1 c. apricot nectar	1 can pineapple,
6 oz. apricot Jello	crushed, drained
8 - 10 apricots	1/2 c. sugar
8 oz. cream cheese	1 large can Milnot

Heat nectar and dissolve Jello in it. Mix the Jello mixture, apricots, and cream cheese in blender. Add pineapple and sugar. Pour into serving bowl. Chill until partially set. Stir in whipped Milnot. Pour into 9 x 12 dish and chill until firmly set.

Marilyn Thomas

FRUIT SLUSH

3 c. water	12 oz. water
3 c. sugar	12 oz. orange juice
1 lg. jar maraschino	6 bananas, sliced
cherries w/juice	or diced
1 can crushed pineapple w/juice	

Mix 3 cups water and sugar. Bring to boil. Put in refrigerator and let cool.

Add all ingredients to first mixture and stir. Put in freezer and stir every 10 minutes.

Thaw 1 hour before serving.

Carolyn Hall
Mary Ann Watson

RHUBARB SALAD

2 1/2 c. rhubarb,	3 oz. pkg.
chopped	strawberry Jello
1/4 c. water	1 8-oz. can crushed
3/4 c. sugar	pineapple
1/2 c. chopped nuts	

Cook sugar, water, and rhubarb together until tender. Add Jello (dry) to cooked mixture. Stir until dissolved. Add undrained pineapple and nuts. Pour into dish and chill.

Gloria LeMaster

PINEAPPLE-APRICOT SALAD

- 2 3-oz. boxes pineapple-orange gelatin
- 2 c. hot water
- 1/2 c. pineapple juice
- 1/2 c. apricot juice
- 1 lg. can apricots (drained & mashed)
 Reserve liquid for above juice
- 1 lg. can crushed pineapple (drained)
 Reserve liquid for above juice
- 1 c. miniature marshmallows

Dissolve gelatin in hot water; add juices, fruit, and marshmallows. Chill in baking dish. May use blender to puree apricots & pineapple.

Topping:

- | | |
|----------------------------------|---------------------|
| 1/2 c. sugar | 1/2 c. apricot |
| 3 Tbsp. flour | juice |
| 1 egg, slightly beaten | 2 Tbsp. butter |
| 1/2 c. pineapple juice | 3/4 c. Colby cheese |
| 1 c. whipped cream or Dream Whip | |

Mix sugar & flour in pan. Add egg and juices. (Add water or orange juice to make 1 cup juice.) Cook over medium heat until thick.

Add butter. Cool. Add to whipped cream.

Spread over jelled mixture. Sprinkle with grated cheese. Refrigerate.

Pearl Williams

CRANBERRY SALAD

- 8 oz. cream cheese
- 1 pkg. frozen cranberry relish
- 1 #1 can crushed pineapple (drained)
- 1 Tbsp. lemon juice
- 1 c. sugar
- 1 c. walnuts
- 1 large Cool Whip

Thaw relish, and drain pineapple. Cream cheese and sugar together with beater. Add pineapple, relish, lemon juice and nuts. Fold in Cool Whip and freeze. Remove to room temperature 1 hour before serving. May be refrozen and will keep several weeks in freezer.

Geneva Pierce
Jean Miller McMahan

CRANBERRY-CREAM SALAD

- 1 3-oz. box cherry Jello (w/ Nutrasweet)
- 3 Tbsp. sugar (I use 1 pkg. Sweet'n Low)
- 1 c. boiling water
- 1 can (8 oz.) whole cranberry sauce
- 1/3 c. chopped celery
- 1/3 c. chopped nuts
- 1 c. dairy sour cream

Dissolve Jello and sugar in boiling water. Add cranberry sauce and chill until thickened but not firm. Add remaining ingredients. Fold together, but DO NOT STIR until it is all pink. It will have some red and white globs. Pour into 8-inch square pan and chill until firm. Recipe may be doubled.

Marilyn Moore

DIABETIC SALAD

1 pkg. lemon, sugar-free gelatin
3 oz. cream cheese
1 c. hot water
1 carrot, finely grated
1 8 oz. can crushed pineapple - in juice
1 pkg. DZerta whipped topping, mixed by directions.

Mix dry gelatin and cream cheese. Add water, carrot, and pineapple. Then add whipped topping. Refrigerate.

Easter Tustin

ST. TROPEZ CRANBERRY MOUSSE

1 20 oz. can cruahed pineapple
1 6 oz. pkg. strawberry Jello
1 c. water
1 lb. can whole cranberries
3 Tbsp. fresh lemon juice
1 tsp. lemon peel
1/4 tsp. nutmeg
2 c. sour cream
1/2 c. pecans

Drain pineapple; keep juice. Mix juice, Jello, and water together in a saucepan; heat to a boil as you stir to dissolve Jello. Remove from heat.

Add cranberries, lemon juice, lemon peel, and nutmeg.

Chill until slightly set.

Mix in sour cream (will look milky). Fold pineapple and pecans in gently. Jell in mold or glass baking dish.

Janet McClead

HOLIDAY SURPRISE

1 pound chopped cranberries
1 #2 can crushed pineapple, drained
1 c. sugar (or equivalent amount sweetener)
2 pkg. Dream Whip
Milk
Vanilla
1 c. chopped nuts

Combine chopped cranberries, crushed pineapple and sugar (or sweetener). Chill overnight. Prepare 1 package Dream Whip according to package directions. Fold in half of the cranberry mixture and 1/2 cup nuts. Serve in pastry shell, cream puff shell, on lettuce leaf or in sauce dish.

Jama K. Montgomery

Variation: Add 1 c. sliced red grapes.

Eleanor Wilson

GREEN MOUNTAIN SALAD

Mix together:

1 3-oz. pkg. lemon Jello made with 1 1/2 c. water
1/2 pt. whipping cream, whipped
1 3 oz. pkg. cream cheese

Let stand overnight. Pour over the top a mixture of:

3 oz. pkg lime Jello, made with 1 1/2 c. water
1 small can crushed pineapple, drained

Serve on lettuce, topped with 1 tsp. salad dressing.

Delores Hocker
Judy Grose

PINEAPPLE & NUT SALAD

- 1 large can pineapple tidbits, drained
(reserve syrup)
- 1 c. chopped pecans or English Walnuts
- 1 c. miniature marshmallows

Dressing:

- 1 Tbsp. flour
- 1/2 c. sugar
- 1 egg, beaten
- Reserved pineapple syrup

Mix and bring to boil in saucepan, stirring constantly until thickened. Cool and mix with other ingredients.

Variation: Mix in 2/3 lbs. cubed cheese, Colby or Longhorn.

Julie Zink

Variation: Just before serving fold in 1 c. cream, whipped.

Velma McFerran

Variation: Add 1 can fruit cocktail, drained. Fold in 1 c. cream, whipped at serving time.

Jeanette Elsworth

7-UP SALAD

- 2 c. applesauce
- 1 pkg. strawberry Jello
- 8 oz. cream cheese, softened
- 1 16-oz. bottle 7-UP

Heat applesauce in sauce pan until hot. Sprinkle dry Jello crystals over applesauce and stir to dissolve. With mixer, blend applesauce mixture into cream cheese. Slowly add 7-UP. Beat until smooth. Spoon into mold.

Roverta Guilkey

APPLE SALAD

4 large apples (peeled & chopped)
1/2 c. fine cut celery
1/2 c. halved grapes
3/4 c. crushed peanuts

Sauce:

1 c. sugar	1/2 c. vinegar
2 Tbsp. corn starch	2 Tbsp. peanut
1/2 c. water	butter

Cook sauce ingredients until thick.
Pour over apple mixture and let cool.

Anna Jarman

RED HOT SALAD

2/3 c. red hots
2 c. boiling water
1 6-oz. pkg. lemon gelatin
1 c. applesauce
1 Tbsp. honey
1 envelope unflavored gelatin
1 8-oz. pkg. cream cheese
1/2 c. Hellmann's mayonnaise
1 c. finely-chopped celery
1/2 c. chopped pecans

Stir gelatin & red hots in boiling water until dissolved. Add applesauce. Pour 1/2 of this mixture in well-oiled mold. Chill. Leave other half at room temperature to use later. Whip cream cheese with mayonnaise. Add celery, nuts, honey, & unflavored gelatin (prepared according to package directions). Spread cream cheese mixture on jelled first layer. Refrigerate until firm. Add other 1/2 of red hot mixture. Chill. Unmold on large glass plate. Garnish with lettuce leaves & fresh parsley.

Margaret Pettigrew

MARIE THURSTON'S RECEPTION SALAD

2 boxes lemon gelatin
1 envelope plain gelatin
3 #2 cans crushed pineapple; save juice
2 3-oz. pkgs. cream cheese
1/2 c. diced celery
2/3 c. walnuts
1/2 pt. whipped cream, or Cool Whip

Dissolve mixed lemon gelatin and plain gelatin in 2 c. hot water. Add enough water to pineapple juice to equal 2 c., and add to mixture. Add softened cheese and mix well. When slightly set, whip until light. Add cream or Cool Whip and mix thoroughly. Add drained pineapple, celery, and walnuts. Pour into 9 x 13 pan or large mold. Refrigerate.

Martha McDermott

Variation:

May add lime gelatin and pecans instead of walnuts.

Em Staggenburg

VERY QUICK GRAPE SALAD

Rinse and dry white grapes allowing about 1 cup per serving desired. Cut grapes in halves. Mix in sour cream until grapes are coated. Dip into individual dessert bowls and sprinkle with brown sugar. "Elegant!"

Janet McClead

TUNA SALAD

- 1 9-1/4 oz. can water pack tuna
- 1 hard-boiled, chopped egg (optional)
- 1 to 2 Tbsp. sweet pickle relish
- 1/2 c. chopped celery
- 1/2 c. chopped green pepper
- 1/4 cup grated Cheddar or Colby cheese
- 1/4 c. grated Mozzarella cheese
- 2 Tbsp. grated carrot
- 1/4 c. chopped green onion

Mix above ingredients. Add enough mayonnaise to hold it together.

Marilyn Hurst

HELEN'S MOLDED POTATO SALAD

8 c. cooked, diced 2 envelopes
potatoes unflavored gelatin
 1 c. buttermilk

Warm buttermilk and dissolve gelatin-
let cool.

2 c. chopped celery	1/2 c. chopped
6 hard-boiled eggs	onions

Mix together:

2 c. Hellmann's Mayonnaise 1 c. sour cream
3 Tbsp. mustard 1 Tbsp. salt

Mix potatoes with gelatin/buttermilk mixture, mayonnaise mixture, and other ingredients; mold in tube pan. Refrigerate overnight.

Tamara Humphries

CHICKEN AND CARROT SALAD

1 Tbsp. freshly-squeezed lemon juice
1 c. mayonnaise
2 c. diced cooked chicken
1 c. shredded carrot
3/4 c. diced celery
1/2 c. slivered, blanched almonds
2 Tbsp. finely-chopped onion
Salt to taste

Stir lemon juice into mayonnaise. Toss with remaining ingredients. Chill and serve on lettuce leaves.

Marge Dickson

CORNEB BEEF MOLD

1 3 oz. pkg. lemon jello
1 1/2 c. hot water
1 pkg. Knox gelatin, dissolved according to directions
1 c. mayonnaise
1 Tbsp. minced onion
1 8-oz. pkg. cream cheese, softened
1 1/2 c. diced celery
3 chopped, hard-boiled eggs
1 12-oz. can corn beef

Dissolve Jello in water. Cool, but do not set. Add other ingredients and stir lightly. Pour into a well-oiled salad mold and refrigerate over night. Unmold on large glass plate and surround with curly lettuce leaves.

Margaret Pettigrew

FESTIVE PARTY CHICKEN SALAD

2-3 oz. pkgs. lemon gelatin
2 packets unflavored gelatin
3 1/2 c. boiling chicken bouillon
1/8 tsp. pepper
1/8 tsp. paprika
4 Tbsp. vinegar
1/2 c. mayonnaise
3 c. diced, cooked, chicken
1 c. finely diced celery
2 Tbsp. chopped pimento
2 Tbsp. chopped parsley
1/2 c. crushed pineapple, drained well
1/2 c. chopped pecans
4 Tbsp. sweet pickle relish

Dissolve gelatins in boiling bouillon. Add pepper, paprika, vinegar and mayonnaise. Mix well. Chill until very thick. This mixture will usually separate; just beat it with a mixer to re-blend.

Fold in rest of ingredients and pour into a bundt pan (or other decorative 8-qt. mold). Let set overnight, then unmold and garnish.

Timesaver tip:

You may substitute frozen, diced chicken: one box will equal 3 cups. This cuts preparation time substantially.

Julianne Fletcher

BEEF SALAD

3 lb. ground, cooked, chuck roast
4 boiled eggs
1/2 c. sweet relish
2/3 c. mayonnaise, or more if needed
1/2 tsp. garlic powder
1/4 tsp. paprika

Mix thoroughly. Serve on lettuce leaves.

Doris Welcome

SHRIMP MOUSSE

1 can tomato soup
2 3-oz. pkgs. cream cheese
2 pkgs. unflavored gelatin
1 c. Miracle Whip
1/2 c. chopped celery
1/2 c. chopped onion
Dash of Tabasco sauce
2 4-1/2 cans deveined shrimp, mashed
Waverly Thins crackers

Bring soup to a boil. Add cream cheese. Beat until smooth. Dissolve gelatin in 1/2 cup water and add to soup mixture. Chill. Add Miracle Whip, celery, onion, Tabasco, and shrimp. Mix well and pour into fish mold, oiled or sprayed with vegetable cooking spray. Unmold onto lettuce-lined platter. Use a slice of stuffed olive for an eye. May also be used as an appetizer.

Variation: Slice cucumbers thinly. Layer overlapping in rows to form scales in fish mold.

Leslie Burdsall

KOREAN SPINACH SALAD

1 bag fresh spinach,	1 lb. can bean
washed & torn	sprouts (drained)
8-oz. can sliced	5 strips bacon
water chestnuts	(cooked, crumbled)
2 sliced, hard-boiled eggs	

Toss the first four ingredients together. Add the eggs.

Dressing:

1 c. oil	3/4 c. br. or white
1/4 c. vinegar	sugar
1/3 c. catsup	1 Tbsp. Worcestershire
1 med., chopped	sauce
onion	Salt & Pepper

Beat ingredients together and let stand overnight. Add to salad and toss just before serving.

Martha Wolfe
Edith Bailey
Cynthia Stamper
Joanne Sullivan

CALICO BEAN SALAD

1/2 c. salad oil	1/2 c. vinegar
3/4 c. sugar	1 tsp. salt
1/2 tsp. pepper	1 can carrot slices
1/2 c. chopped onion	1/2 c. green pepper
1 can kidney beans	1 can wax beans
1 can French-style green beans	

Mix together and refrigerate overnight.

Connie Thomas

PEA SALAD

1 can peas (17 oz.)	4 celery stalks
1 large onion	1 large green
6 hard boiled eggs	pepper
6 sweet pickles	Miracle Whip Salad
Small amt. of cheese	Dressing

Chop all raw ingredients and pickles. Add peas and cheese and as much salad dressing as you want.

Gertrude Haas

LAYERED LETTUCE SALAD (serves 10)

1 head broken lettuce	2 Tbsp. sugar
1 c. chopped celery	1 pint Miracle
1 med. chopped onion	Whip
1/2 lb. bacon, cooked	10 oz. pkg. peas,
crisp & crumbled	cooked
Parmesan cheese	

Line 9 x 13 dish with lettuce, layered with celery, onions, & peas. Sprinkle with sugar; then ice with Miracle Whip. Cover this with the bacon and generously sprinkle Parmesan cheese on top. Cover tightly with Saran Wrap. May be made the day before. Refrigerate!

Marty Frame

Variation: Substitute the Parmesan cheese with 2 cups of shredded Cheddar cheese. Also may add 4 hard-cooked eggs (chopped) to salad layers.

Christy Tompkins

Variation: Substitute 1 head of cauliflower for peas. Increase bacon to 1 lb. Sprinkle sugar over top of salad dressing.

Nadine Wilhoite
Elaine Marlow

BEET-HORSERADISH SALAD

#2 can beets, chopped 3/4 c. chopped celery
 1 pkg. lemon gelatin 3 Tbsp. vinegar
 2 Tbsp. onion juice 1/2 tsp. salt
 2 Tbsp. horseradish Water

Drain beets. Add water to make 1 1/2 cups. Heat water and vinegar. Add gelatin and dissolve. Add salt and onion juice. Chill until partially set. Mix in the horseradish, celery, and chopped beets. Chill until firm. Makes 6 - 8 servings.

Helen Donahue

TOMATO SALAD

8 oz. cream cheese Slightly hollowed-
 1 sm. cucumber, grated out tomato halves
 1/2 sm. onion, grated

Mix the softened cream cheese, cucumber, and onion; spoon into the tomato halves. Serve on a lettuce leaf. May be garnished with parsley or chopped chives. This is elegant and easy.

Mary Jane Lungren

CUCUMBER SALAD

1 3-oz. pkg. lime Jello 3/4 c. hot water
 1 c. cottage cheese 1 c. Miracle Whip
 3/4 c. shredded cucumber salad dressing
 2 Tbsp. grated onion

Dissolve the Jello in hot water. Let cool and just start to set. Combine the cottage cheese, Miracle Whip, cucumber, and onion. Mix into Jello and let set.

Roselynn Brown

COPPER PENNIES

2 lb. carrots, peeled, sliced, cooked in salted water until tender
1 small green pepper, sliced
1 med. onion, sliced
1 can 10 oz. tomato soup (undiluted)
1/4 c. salad oil
1 c. sugar
1 tsp. dry or prepared mustard
1 tsp. Worcestershire sauce
Salt and pepper to taste

Layer carrots, green pepper, and onions in shallow bowl. Combine remaining ingredients. Pour over vegetables. Marinate overnight. Will keep two weeks in refrigerator.

Virginia Thurston

Variation: Increase salad oil to 1/2 cup. Add 3/4 cup vinegar.

Ethel Beigh

Variation: Add 1 tsp. celery seed.

Virginia Wachenschwanz

BROCCOLI SALAD

1 bunch broccoli, chopped
1 Tbsp. dehydrated onion
1/2 lb. bacon, fried crisp & crumbled
1/2 c. raisins
2 Tbsp. mayonnaise

Mix well and refrigerate. Can be made a day ahead of serving.

Ann Walker

CHINESE VEGETABLE SALAD

One #2 can of each:

Bean sprouts

Carrots

French green beans

Whole kernel corn

1 small can peas

1 can water chestnuts

1 diced green pepper

1 c. diced celery

1 small diced onion

1 sm. jar pimiento

1 c. veg. oil

1 1/2 c. sugar

1/2 c. water

1 c. cider vinegar

2 tsp. salt

1 tsp. pepper

Dash of Tabasco

Drain vegetables well and combine. Add fresh ingredients. Mix together the last seven ingredients and bring to boil making sure all the sugar has dissolved. Pour over vegetable mixture and refrigerate at least 24 hours. Will keep refrigerated for a week.

Eileen Lower

WILTED LEAF LETTUCE

2 lg. bunches lettuce

2 green onions, sliced

4 slices bacon

2 hard cooked eggs-quartered

1/4 c. salad

vinegar

2 Tbsp. water

Tear lettuce into bowl. Season with salt and pepper and add onions. Fry bacon crisp and crumble. Add vinegar, 2 tsp. sugar and water to drippings. Heat to boiling and pour over lettuce. Toss until wilted. Add bacon and eggs.

Ruth Carver
Joyce Houston

ORANGE-CAULIFLOWER SALAD

2 11-oz. cans Mandarin oranges, drained
2 c. cauliflower flowerets
1/4 c. green pepper
4 c. torn fresh spinach
1/2 c. chopped pecans (optional)

Combine first four ingredients in a medium salad bowl. Serve with Orange Blossom Dressing.

Orange Blossom Dressing:

3/4 c. evaporated milk
1/3 c. frozen orange juice, thawed and undiluted

Combine and chill. Pour over salad just before serving. Yield 6 servings

Marge Dickson

GREEN MANSION SLAW

1 head cabbage
1/2 c. drained pineapple bits
1/2 c. halved green grapes
1/2 c. shredded unpeeled cucumber
Mayonnaise

Saving a few outer leaves to line the bowl, core and shred the rest of the cabbage. Combine with pineapple, grapes, cucumber, and enough mayonnaise to moisten. Serve cold. Serves 8.

Ginni Zink

COLE SLAW

1 med. head cabbage	1 large onion
1 green pepper	1 c. vinegar
2 carrots	1 c. sugar
1 Tbsp. mustard seed	1 Tbsp. salt

Chop finely the cabbage, onion, and green pepper. Shred the carrots. Add mustard seed.

Boil the vinegar, sugar, and salt for 5 minutes. Let dressing stand until cool. Pour over cabbage mixture and refrigerate over night.

Georgiana Miller

Variation: Freezer Slaw

After chopping or shredding cabbage, sprinkle with 1 Tbsp. of salt and let stand one hour. Squeeze out all liquids. Add carrots and peppers at this point.

Add mustard seed, 1 Tbsp. celery seed, 1/4 c. water and another c. sugar to the dressing mixture. Proceed as above. Put in containers and freeze. Can be refrozen.

Leone Swindell

COUNTRY CREAMY COLE SLAW

3 c. shredded cabbage	3 Tbsp. sugar
2 Tbsp. flour	1/2 tsp. salt
1 egg, beaten	1/4 c. vinegar
1 c. whipped cream	

Mix the sugar, flour, salt, egg, and vinegar in a double boiler. Cook over hot water, stirring until it thickens. Cool. Add the whipped cream and fold into the cabbage. This is rich, but very special. Serves 6.

Kate Baxley

COLE SLAW SOUFFLE SALAD

1 pkg. lemon gelatin	1 1/2 c. cabbage
1 c. hot water	1/2 c. radish
1/2 c. mayonnaise	1/2 c. celery
1/2 c. cold water	2-4 Tbsp. green pepper
2 Tbsp. vinegar	1 Tbsp. onion
1/4 tsp. salt	

Shred the cabbage finely. Cut the radishes into slices. Dice the celery, green pepper, and onion.

Dissolve gelatin in hot water. Blend in mayonnaise; add cold water, vinegar, and salt.

Chill until partially set. Beat until fluffy. Add the remaining ingredients. Pour into one quart mold or individual molds. Chill until set.

To serve, unmold on lettuce and garnish with radish slices.

Mary Robinson

PASTA PRIMAVERA SALAD

1 lb. Rotini pasta
1 c. chopped green pepper
1 c. chopped celery
1 to 2 c. broccoli flowerettes
1 c. chopped, drained tomato
1 c. sliced ripe olives
3 or 4 chopped onions (Opt.)
1 bottle low calorie Italian salad dressing
Salt and peper to taste
10 blanched Chinese pea pods for garnish

Cook pasta according to package directions, until al dente (Firm to the bite). Drain and rinse with cold water and drain again. Mix with Italian dressing. Mix in remaining ingredients and toss gently. Cover and refrigerate at least overnight. Garnish with pea pods and a tomato-skin rose.

Mary Lou Fadely

GEORGIA'S FANTASTIC MACARONI SALAD

Green stuffed olives Hard cooked eggs
Celery Kraft mayonnaise
 Ringo or alphabet macaroni

All ingredients should be about the size of a grain of rice. (This is extreme but the ingredients must be small. No definite quantities are necessary. Prepare the amount you think you will want. All ingredients must be placed in container in thin layers in the order given. Repeat until you run out of ingredients. Olives and celery could be finely cut hours before, or the night before, so they will be well drained. Cook the macaroni and eggs just before assembling the salad. Do not overcook macaroni.

Georgia Edgell

JERUSALEM ARTICHOKE SALAD

1/4 lb. Jerusalem artichokes (also called sunchokes) peeled, blanched, sliced paper thin
12 oz. bowtie pasta, cooked
5 oz. small cooked shrimp
1 oz. pine nuts, browned in oil
2 Tbsp. diced pimentos
1/2 c. diced celery
2 Tbsp. chopped fresh parsley
1/2 c. olive oil
1/8 c. white vinegar
1/2 tsp. Kosher salt
3 tsp. sugar

Toss together vegetables, pasta, shrimp and pine nuts. Combine parsley, oil vinegar, sugar, and salt. Add dressing and toss. Makes 1/2 gal.

Phyllis Johnson

ITALIAN GARDEN SALAD

1/2 lb. yellow squash, julienne strips, no seeds
3/4 lb. zucchini, julienne strips, no seeds
3/4 lb. tomatoes, seeded, medium diced
1/3 lb. green beans, trim, cut in half, blanch
1/3 lb. frozen peas
1/4 lb. julienne strips of ham
1/3 lb. sliced mushrooms
1/4 lb. pasta twists, cooked
1/3 lb. onion, diced

Saute, in small amount of oil, squash, zucchini, onion and mushrooms until mushrooms weep. (When the moisture forms on the outside of the mushroom like tears.) Remove from heat; rinse under cold water. Drain well. Toss with rest of ingredients. Add dressing and toss. Note: Julienne cut is the size of a matchstick.

Dressing:

2 c. grated Parmesan	1 c. salad oil
5 oz. white vinegar	2 1/2 Tbsp. sugar
5 oz. wine vinegar	1 tsp. pepper
2 tsp. oregano	1/4 tsp. salt

Leslie Burdsall

SALMON SALAD

4 ozs. fettuccini	2 green onions
7 3/4 oz. salmon (drained)	8 oz. sour cream
1/2 c. frozen peas	2 Tbsp. milk
2 hard cooked eggs	2 Tbsp. horseradish
	1/2 tsp. salt
1/2 c. celery, cut fine	

Break fettuccini in small pieces and cook according to package directions. Rinse and drain. Combine pasta, salmon, peas, eggs, celery. Mix sour cream, milk, and salt. Pour over other mixture, add horseradish and mix well.

Vera Hurst

NO-CAL DRESSING

1/4 c. vinegar	2/3 c. water
1/4 tsp. minced garlic	1/4 tsp. grated lemon peel
1/4 tsp. paprika	Sugar substitute
Dill weed, optional	

Mix together and store in refrigerator.

Ruby Burden

SUE'S SALAD DRESSING

Juice of 2 lemons	1 c. sugar
1 c. salad oil	1/2 c. white vinegar
1 tsp. salt	1 c. catsup
1 small onion, minced	Garlic salt
2 Tbsp. paprika	

Blend well. Blender preferred, but can be done by hand. Editor's note: "For years, Sue gave a bottle of this to her friends for Christmas."

Sue Marston

CELERY SEED DRESSING

1/2 medium onion	1 c. white sugar
2/3 c. vinegar	2 tsp. dry mustard
2 tsp. salt	2 c. salad oil
2 Tbsp. celery seed	

Put onion and vinegar in the blender. Blend thoroughly. Add the other ingredients and blend.

Martha Millican

LEMON-POPPY SEED DRESSNG

1 6 oz. can froz. lemonade	1/3 c. honey
2 Tbsp. salad oil	1 tsp. poppy seeds

Combine all ingredients in a small bowl. Beat with rotary beater until smooth. This is especially good with citrus fruits.

Linda Millican Cox

THOUSAND ISLAND DRESSING

1 c. mayonnaise
6 Tbsp. chili sauce
2 chopped pimientos
1/2 c. chopped sweet pickles
1/2 c. chopped ripe or green olives

Mix the mayonnaise and chili sauce; add the pimentos, sweet pickles and green olives; blend well. Use for any vegetable salad or on head lettuce.

Ruth Thomas

HOT BACON DRESSING

1/2 lb. bacon	2 c. sugar
2 eggs	1/2 chopped onion
1 1/4 c. cider vinegar	(if desired)

Cut bacon in small pieces. Fry and partially drain, leaving bacon in pan. Add onion to bacon after it is partially cooled. Mix the eggs, vinegar, and sugar together; add to bacon and bring to a boil. Cook and stir for a few minutes. Serve over spinach or lettuce salad. Also, excellent when used as a sauce over fresh cooked, drained green beans. Store covered in refrigerator. Reheat or serve as desired.

Joan Shafer

SWEET FRENCH DRESSING

1 lb. box pdr. sugar	3/4 c. Crisco oil
1 14-oz. bottle catsup	Salt, pepper to
1 c. vinegar	taste

Beat well for 5 minutes with electric mixer. Shake well before using. Keep refrigerated.

Connie Knigga

BOILED SALAD DRESSING

1/4 c. sugar	1 beaten egg
1 Tbsp. flour	1/2 c. vinegar
1 tsp. salt	1/2 c. water
1/4 tsp. dry mustard	2 Tbsp. butter

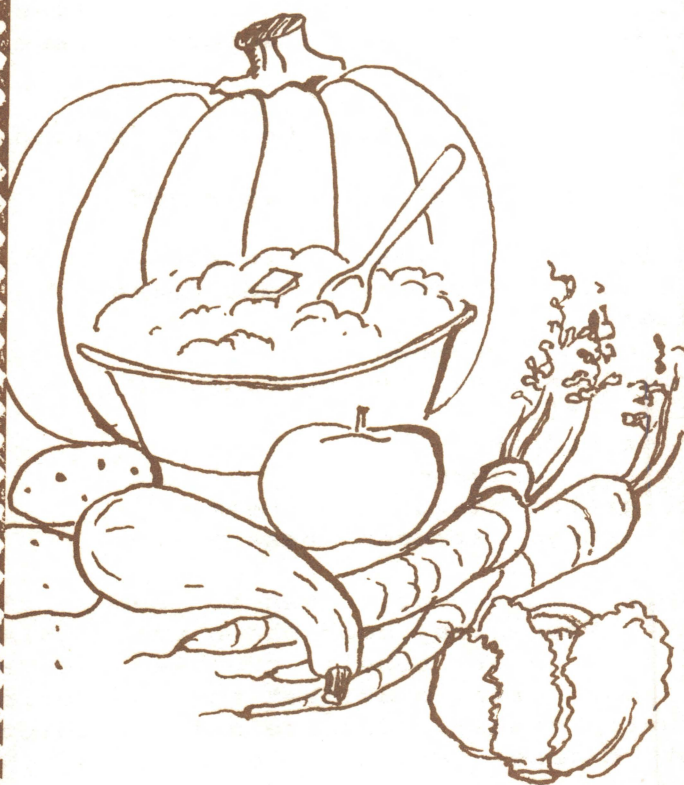
Blend dry ingredients. Stir in beaten egg and mix well. Add vinegar and water gradually; stir well. Cook over medium heat, stirring constantly until thick. Add the butter and continue stirring until butter is melted and blended.

Store in a glass jar in the refrigerator for up to two weeks. This simple, tangy dressing is excellent for waldorf salad or over a wedge of crisp lettuce.

Lucille Hansen

Memo

Vegetables and Side Dishes



LIMA BEAN CASSEROLE

1 lb. dry lima beans, cooked, drained
1 med. chopped onion
1 lb. sausage
2 cans tomato sauce
1 Tbsp. brown sugar
1 tsp. salt
Dash of poultry seasoning

In frying pan, cook onion and sausage until lightly browned, stirring to break into bits. Drain. Add tomato sauce, sugar, salt, and seasoning. Place limas in casserole. Cover with the sauce. Bake at 350 for 35 minutes.

Mrs. Carolyn Phillips

ITALIAN STYLE GREEN BEANS

1 1/2 lb. (3 c.) fresh green beans
or 2 pkgs. frozen or 2 cans beans
4 slices bacon
1 med. onion, chopped
4 large, tomatoes, peeled, chopped
1/4 tsp. salt
Pinch of pepper
1 or 2 tsp. oregano
1/4 c. grated Mozzarella cheese
1/4 c. grated Parmesan cheese

Cook beans until tender and crisp. Drain. Meanwhile, cook bacon until crisp. Drain on paper towel; crumble. Leave 1 Tbsp. bacon fat in skillet to brown onion. Cook until tender. Combine all ingredients except cheese. Place in baking dish. Mix Mozzarella cheese in and around beans, tomatoes. Sprinkle Parmesan on top. Bake at 350 about 15-20 min. 6-8 servings.

Koryne Walker

GREEN BEANS WITH CHEESE

2 cans green beans (1 lb. each)
 1 can cream of mushroom soup
 1 12-oz. pkg. American cheese, diced
 1 small can pimientos, chopped
 Bread crumbs

Heat soup and add cheese, stirring until melted. Add chopped pimiento. Drain beans and arrange in casserole. Cover with cheese sauce. Sprinkle with bread crumbs. Bake at 350 for 45 minutes.

Barbara Garringer

GREEN BEANS WITH TOMATOES, GARLIC, & HERBS

2 c. thinly sliced onion
 1/2 c. olive oil
 1 large can whole tomatoes, chopped, drained
 2-4 cloves mashed garlic
 1 med. herb bouquet: 2 cloves, 4 parsley sprigs, 1/2 bay leaf, & 1/2 tsp. thyme tied in cheesecloth.
 3/4 c. liquid: juice from tomatoes, plus water (if needed)
 Salt and pepper to taste
 3 lbs. green beans or 3 boxes frozen, cut
 1/4 c. chopped parsley, or a mixture of green herbs such as basil, savory & tarragon, plus parsley
 1. If using fresh green beans, blanch in boiling salted water; drain just before tender. Set out frozen to defrost. 2. Cook onions in oil until translucent.
 3. Add tomatoes, garlic, herb bouquet, liquid, salt and pepper. Simmer 30 min.
 4. Add green beans; cover and simmer slowly for 8-10 min. Liquid should have evaporated; if not, uncover, raise heat, and cook down. Add herbs and serve.

Diane VanNess

BROCCOLI CASSEROLE

2 pkgs. frozen chopped broccoli
1 pkg. (2 c.) shredded Cheddar cheese
1 can mushroom soup
1 6-oz. can Carnation milk
1 can French fried onions

Cook and drain broccoli; place in casserole dish. Sprinkle with cheese. Combine soup and milk; spread on top. Cover and bake for 30 minutes at 350. Uncover; spread onion on top and bake for 15 minutes or more.

Jenny Jolliff

Variation:

Add 1 c. sliced water chestnuts.

Delphia Malone

PARTY BROCCOLI

2 pkg. frozen broccoli
2 Tbsp. butter or margarine
2 Tbsp. minced onion
1 1/2 c. sour cream
2 tsp. sugar
1 tsp. white vinegar
1/2 tsp. poppy seed
1/2 tsp. paprika
1/4 tsp. salt
Dash of cayenne Pepper (optional)
Chopped cashews

Cook broccoli until tender. Arrange in heated baking dish. Melt butter in small sauce pan and saute onions. Remove from heat and stir in sour cream and remaining ingredients (except cashews). Pour sauce over broccoli and sprinkle top with cashews. May put back in oven on low heat to keep warm. Serves 8 to 10.

Eleanor Wilson

MOTHER'S BROCCOLI

1 13 oz. box frozen chopped broccoli
1 pint small-curd cottage cheese
1/2 lb. Cracker Barrel sharp Cheddar cheese
1 stick butter
6 Tbsp. flour
6 beaten eggs

Mix together broccoli, cottage cheese, Cheddar cheese (cut into pieces), butter, and flour. Fold in eggs. Bake at 350 for 30 - 35 minutes.

Emily Fleenor Hodges
Imogene Fleenor

BROCCOLI & CHEESE CASSEROLE

2 Tbsp. butter
2 Tbsp. flour
1/4 tsp. salt
1 c. milk
2 10-oz. pkgs. frozen broccoli
1/3 c. finely crushed, round crackers
3 oz. cream cheese, softened
1 oz. blue cheese, crumbled (1/4 c.)

Cook broccoli and drain. Put in a 1 quart casserole dish. Blend butter, flour and cheeses in pan. Add milk all at once. Cook until thick. Pour over broccoli. Top with cracker crumbs. Bake at 350, for 30 minutes. Serves 6-8.

Marie Thurston

LIMA BEAN-BROCCOLI CASSEROLE

- 1 box chopped broccoli, cooked, drained
- 1 box baby lima beans, cooked, drained
- 1 can cream of mushroom soup
- 1 can sliced water chestnuts
- 1 c. sour cream
- 1 pkg. onion soup mix
- 2 c. Rice Krispies

Layer lima beans, then broccoli, in buttered casserole. Mix other ingredients together and pour over lima beans and broccoli. Melt $2/3$ stick butter and mix with 2 c. Rice Krispies. Spread over top. Bake in 350 oven for 30 minutes.

Janet Thurston Brenneman

GREEN RICE

(Broccoli and Rice)

- 1 $1/2$ c. Minute rice (uncooked)
- 2 10-oz. pkg. chopped broccoli, thawed
- 1 8-oz. jar Cheese Whiz
- 1 stick butter (melted)
- 1 can mushroom soup

Mix together; pour into a greased 9 x 10 pan or casserole. Bake 30-35 min. at 350.

Gladys Almquist

Variation: Use 2 $1/2$ cups cooked rice; top with bread crumbs and cheese.

Carol Jarman

Variation: Use 2 cans cream of chicken soup instead of mushroom soup.

Shirley Dillinger

CARROT RING

- | | |
|----------------------|---------------------|
| 1 1/2 sticks butter, | 1 Tbsp. cold water |
| room temperature | 1 Tbsp. lemon juice |
| 1/2 c. brown sugar, | 1 c. flour |
| packed | 1/2 tsp. soda |
| 2 eggs, separated | 1 tsp. bak. pdr. |
| 1 1/2 c. grated | 1/2 tsp. salt |
| carrots | 1/8 c. bread crumbs |

Preheat oven to 350. Cream butter and sugar. Add egg yolks and beat until thick. Add carrots, water, lemon juice, flour, soda, baking powder, and salt. Mix well. Beat egg whites until peaks form. Fold into carrot mixture. Grease a 1 1/2 qt. ring mold; dust with bread crumbs. Pour into mold; bake 1 hour. Cool 3 min. Turn onto heated plate. May be prepared day before; bake just before serving. Serves 4.

Gertrude Arnold

BAKED CAULIFLOWER

- 1 head cauliflower (broken small)
- 1 1/2 c. drained canned tomatoes
- 1/2 c. chopped onions
- 1/2 tsp. dried oregano
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 3/4 c. grated cheese
- 3/4 c. coarse cracker crumbs
- 1/2 pkg. sliced pepperoni (or to taste)

Cook cauliflower about 20 minutes. Drain. In 2 qt. greased casserole, combine tomatoes, onion, oregano, salt, and pepper. Cover with cauliflower. Mix cheese with cracker crumbs and sprinkle over cauliflower. Top with sliced pepperoni. Bake in hot oven (400) for 20 min.

Connie Brown

KENTUCKY CORN PUDDING

2 eggs (beaten)	1 1/2 Tbsp. flour
1 can cream style corn	3 Tbsp. sugar
1 c. Milnot	1 Tbsp. butter

Mix flour & sugar. Stir in eggs; add milk slowly. Add corn & butter. Pour into greased casserole. Bake 30 min. at 350, until crusty on top and firm in the center.

Marnie Thompson
Juanita Smith

Variation: MARY'S SCALLOPED CORN

Use 2/3 c. regular milk. Add 1 c. Longhorn cheese and a dab of mustard for zip. Sprinkle buttered crumbs on top.

Em Staggenburg

Variation: SWISS CORN BAKE

Use one 16-oz. can whole-kernel corn, drained, for creamed corn. Add 1 c. Swiss cheese and 2 Tbsp. finely-chopped onion. One cup soft bread crumbs mixed with melted butter make the topping.

Maurice Halverson
Karoline Halverson

Hints From Yesteryear:

"A pinch of soda put in green vegetables while boiling, acts like magic. Especially true with navy beans, string beans, and cabbage."

MOM'S CORN-BREAD TURKEY DRESSING

1/2 c. chopped onions
1/2 c. chopped celery
1/2 c. butter
8 c. corn bread crumbs
3 tsp. poultry seasoning
2 tsp. salt
1/2 tsp. black pepper
Turkey broth

Saute onions and celery in butter. Add salt, pepper, and seasoning. Add bread crumbs and enough turkey broth to mix well. Place in baking pan and bake at 375 for 15-20 minutes. Makes 8 cups of dressing.

Jean Pate

Variation: COUNTRY SAUSAGE DRESSING

Reduce corbread to 6 cups. Increase celery and onion to 1 cup each; poultry seasoning to 1 tablespoon. Add 1 lb. mild Tennessee Pride Country Sausage, browned, plus the drippings.

Sandra Murray

YORKSHIRE PUDDING

(English Recipe)

1 c. all purpose flour
2 eggs
Salt & pepper
Milk to make pancake-like batter
Cupcake pan

Put Crisco (size of thumbnail) in each section of pan. Place in 500 oven till you see blue smoke. Fill each section 1/2 full. Bake about 15 min. in 500 oven. Puddings bake up light & fluffy golden.

This is not a dessert. Use with roast beef and cover with gravy.

Beverly Santos

HOMEMADE NOODLES

1 c. flour	1 tsp. salt
2 tsp. bak. pdr.	2 eggs

Mix well - dough will be stiff. If needed, add a very small amount of water or another egg.

Divide dough for easier handling and knead on floured board until it is of a rolling consistency.

Roll very thin. Roll each piece lengthwise and let dry for several hours. Cut and freeze.

Aldah Craig

Variation: Add 1 Tbsp. of milk, another half cup flour, 3 or 4 drops yellow food coloring.

Nila Myers

Variation: Increase flour to 3 cups, eggs to 3; add 3/4 cup milk or water (might not need it all). Cut in squares for dumplings.

Rilda Etchison

Variation: **LOW-FAT, LOW CHOLESTEROL**

Use 3 egg whites instead of whole eggs; reduce salt to 1/4 or eliminate. Increase flour to 2 cups. Add 1/4 cup vegetable oil.

Anna Ruth Young

POTATO PANCAKES

4 c. grated potatoes	1 Tbsp. sugar
2 eggs	2 Tbsp. bak. pdr.
1 tsp. salt	1/2 c. milk

Add enough flour to make a batter. Fry in hot oil.

Gertrude Haas

BAKED POTATO SALAD

8 cooked potatoes, peeled and diced	1/2 c. chopped onions
1 lb. diced processed cheese (Velveeta)	1/2 lb. partially- fried bacon
1 c. real mayonnaise	1/2 c. stuffed olives, sliced
Salt and pepper	

Combine ingredients except bacon and olives. Place in 9 x 13 glass baking dish. Top with bacon bits and olives. Bake 1 hour at 325 uncovered. Do not overbake, as it tends to separate. Serves 8.

Ester Campbell

Hints From Yesteryear:

"Left-overs are a necessary part of all comfortable, not to mention abundant housekeeping. To utilize these in an appetizing, and at the same time, economical way, is one of the accomplishments of all good housewives."

Housekeepers' Handy Book, 1915

SWEET POTATO CASSEROLE

1/2 c. melted butter	1 tsp. vanilla
3 c. cooked, mashed sweet potatoes	1/3 c. milk
1 c. sugar	1/2 c. br. sugar
2 eggs, beaten	1/4 c. flour
	1/2 c. ch. pecans

Combine butter and next 5 ingredients. Mix well. Pour into 2 qt. casserole. Combine br. sugar, flour, 2 1/2 Tbsp. melted butter and nuts. Sprinkle over potato mixture. Bake at 350 for 30-40 min.

Marilyn Wittkamper

Variation: Add 1/2 cup orange juice. Garnish with marshmallows and orange slices. Return to oven.

Koryne Walker

Variation: For topping, mix 1 cup coconut, 1 cup brown sugar, 1/3 cup flour, 1 egg, 1/3 cup butter, and 1 cup pecans. Bake 15 minutes.

Mary Petty

NEW POTATOES

"Parboil new red potatoes with skins until done, but not mushy. Peel one strip with a vegetable cutter around the center of each potato. Roll in melted butter and parsley. Serve hot."

POTATOES ROMANOFF

5 c. diced, cooked potatoes (6 med.)
 1 tsp. salt
 2 c. creamed cottage cheese
 1 c. dairy sour cream
 1/4 c. finely minced green onion
 Dash garlic powder
 1/2 c. shredded American cheese
 Paprika

Cook unpeeled potatoes until tender; Cool, peel & cut into small cubes. Leftover diced potatoes may also be used. Sprinkle with 1/2 tsp. salt. Combine cottage cheese, sour cream, onion & garlic powder with the remaining 1/2 tsp. salt. Fold in potato cubes and pour into a buttered 1 1/2-quart casserole. Top with cheese and sprinkle lightly with paprika. Bake at 350 about 40 to 45 min, or until thoroughly heated and lightly browned on top. About 6 servings.

Roselynn Brown

LEMON-BAKED, CRISS-CROSS POTATOES

2 Tbsp. melted butter 1/4 tsp. grated
 2 Tbsp. lemon juice lemon peel
 1/2 tsp. dried dill Dash hot pepper sauce
 2 large baking potatoes

Combine butter, lemon juice, garlic, dill, lemon peel and hot pepper sauce; mix well. Cut potatoes in half length-wise; cut deep slits in cut surface every 1/2 inch in both directions, being careful not to cut through the skin. Arrange in shallow baking pan; brush with butter mixture. Bake in a preheated 425 oven for 1 hour, brushing with remaining butter mixture every 15 minutes. 4 minutes.

Julie Ringer Pierce

CANDIED YAMS WITH PECANS

2 lg. cans sweet potatoes
1 tsp. salt
1 lemon sliced
Whole Cloves
2 c. br. sugar, firmly packed
2 c. dark corn syrup
1/2 c. water (hot)
2 tsp. grated orange peel
2 tsp. ground cinnamon
1 c. coarsely chopped pecans
1 Tbsp. butter

Cut potatoes into thick slices. Arrange in 9 x 13 baking dish. Stud lemon slices with cloves. Place 2-3 lemon slices in each row of potatoes. Combine sugar, corn syrup, water, orange peel and cinnamon in saucepan. Cook on med. heat until sugar is dissolved, stirring occasionally. Cool slightly. Sprinkle pecans over potatoes. Pour syrup over. Dot with butter. Cover with foil; refrigerate several hours or overnight. Remove foil. Bake 30 min. at 400 until bubbly. Makes 8-12 servings

Jackie Maynard

HASH BROWN POTATO CASSEROLE

1 16-oz. pkg. frozen hash browns, thawed
1 can mushroom soup
8 oz. sour cream
8 oz. shredded Cheddar cheese
Parmesan cheese

Mix well, and sprinkle grated Parmesan on top. Bake at 350 for 45 minutes.

Josephine Shafer

GERMAN POTATO SALAD

8 potatoes, boiled in skins & sliced	6 boiled eggs, chopped
1 c. chopped celery	1/2 onion chopped
1 lb. bacon fried, drained, crumbled	4 Tbsp. bacon grease
4 Tbsp. flour	1 c. vinegar
1 c. sugar	1/2 c. water

Mix potatoes, eggs, celery, onion, and bacon. Leave 4 Tbsp. bacon grease in skillet. Add flour. Stir and cook until slightly brown. Add vinegar, sugar and water. Mix and bring to boil. Pour while hot over potato mixture. Serve hot.

Margaret Goanell
Marieta Bechtel

CRUNCH TOP POTATOES

1/3 c. butter
4 lg. potatoes, unpared
3/4 c. crushed corn flakes
1 1/2 c. shredded Velveeta cheese

Melt butter in 9x13 baking dish. Slice potatoes 1/2 inch thick; place potatoes in single layer in dish, turning once to coat. Mix corn flakes & shredded cheese. Sprinkle over potatoes; bake 30-40 min. at 350, until tender inside and crisp outside.

"This is very easy and quick. I don't remember where I found this recipe, but I entered it in the New Castle Courier Times Newspaper recipe contest in 1985 and it won first place in vegetables."

Christy Tompkins

BAKED POTATO SLIMS

4 medium potatoes
1/4 c. water
2 Tbsp. vegetable oil
1/2 tsp. Tabasco sauce
1/4 c. grated Romano or Parmesan cheese
1 envelope Shake and Bake Seasoned Coating
Mix for Chicken

Slice potatoes into 1/2 inch strips. Dip into a mixture of water, vegetable oil and Tabasco sauce. Shake off excess liquid. Combine grated cheese with coating mix. Add potato strips, a handful at a time. Shake till evenly coated. Bake potatoes in a single layer on a cookie sheet for 30-35 minutes preheated at 400.

Joyce Houston

POTATO CASSEROLE

2 lbs. frozen hash browns	1/2 cup melted butter
1 tsp. salt	2 Tbsp. minced dry onions
1/2 tsp. black pepper	1 c. sour cream ¹
1 can cream of chicken soup	
2 c. grated sharp Cheddar cheese	

Topping:

1/4 c. butter 2 c. crushed corn flakes

Thaw potatoes and mix with the next seven ingredients. Place in 9 x 13 baking dish. Top with corn flakes; drizzle with melted butter. Bake 1 hour and 15 min. at 350. If glass dish is used, bake at 325.

Juanita Earlywine

RED POTATO CASSEROLE

8 or 9 red potatoes	Pepper
1/2 sharp Cheddar	Dash of nutmeg
1 tsp. dry mustard	1/2 pt. whipping
1/2 tsp salt	cream, not
1 c. milk	whipped

Boil potatoes with skins until done but not mushy. Peel when cool and shred into a buttered casserole. Heat remaining ingredients until cheese is melted. Pour over potatoes; sprinkle with paprika. Refrigerate 24 hrs. Bake 1 hr. at 325.

Marty Bailey

VEGETABLE CASSEROLE

1 chopped green pepper
 1 small chopped onion
 10 oz. frozen broccoli
 10 oz. frozen cauliflower
 10 oz. frozen brussel sprouts
 1 can cream of mushroom soup
 1 4-oz. can mushrooms
 1 c. shredded cheese

Saute green pepper and onion in margarine. Add soup, mushrooms and cheese. Toss with vegetables and bake at 350 for 45 minutes or until vegetables are done.

Ann Bell

BARBECUE SAUERKRAUT

- 1 lg. can tomatoes, crushed
- 1 lg. can sauerkraut (drained)
- 1 c. brown sugar
- 4 slices bacon, diced
- 1 medium onion, diced

Saute bacon and onion. Drain. Combine sauerkraut, brown sugar and crushed tomatoes. Mix well. Put in 9 x 13 pan. Sprinkle bacon and onion over top. Bake at 360 for 35 - 40 min.

Geneva Pierce

MICROWAVE VEGETABLE

- 1 to 1 1/2 lbs. fresh broccoli
- 1/2 medium head cauliflower
- 2 medium zucchini (optional)
- 3 Tbsp. butter or margarine
- 1/2 tsp. garlic salt
- 2 medium tomatoes, cut into wedges
- Parmesan cheese

Trim broccoli stalks; split into pieces about 1/4 inch thick. Arrange into circle on 12-inch tray or plate. Cut cauliflower into even-sized flowerettes. Arrange at edge of plate over broccoli stalks. Slice zucchini 1/4 inch thick; place in center of plate. Cover entire plate tightly with plastic wrap; microwave 9-11 minutes on HIGH, or until vegetables are just about tender. Let plate stand covered for about 2 minutes. Microwave butter and garlic salt in custard cup 1/2 to 1 minute or until melted. Lift plastic wrap from one side of vegetable plate. Tilt plate to drain excess liquid. Remove plastic wrap and arrange tomato at edges of dish. Drizzle butter over vegetables. Sprinkle with cheese. Microwave uncovered 2 min. on HIGH until tomatoes are heated.

Gloria LeMaster

STAR EAST CELERY

4 cups celery (diced)
 1 can (5 oz.) water chestnuts, sliced thin
 1 can cream of chicken soup (undiluted)
 1/4 c. pimiento (diced)
 1/2 c. bread crumbs
 1/4 c. slivered almonds
 2 Tbsp. melted butter

Cook celery in 2 cups of water to which 1 tsp. salt has been added, for 8 min. Drain celery and combine with other ingredients. Place mixture in 1 qt. greased casserole. Top with bread crumbs and almonds which have been toasted in melted butter. Bake at 350 for 35 min.

Sylvia Clark

FRENCH FRIED ONION RINGS

1 c. of all-purpose flour
 1/4 tsp. salt
 1/2 c. evaporated milk
 2 Tbsp. salad oil
 1 egg white, unbeaten
 6 Tbsp. water, or more
 2 - 3 large onions, peeled and sliced
 about 1/4 inch thick
 Shortening for frying

Sift flour, measure and resift with salt into mixing bowl. Add milk, oil, and egg white all at once. Beat until smooth. Add just enough water to make a medium batter. Separate onion slices carefully into rings and dip into batter so each ring is completely covered. Heat fat at 375. Drop batter-covered rings, a few at a time. Fry golden brown. Lift out with fork, drain on absorbent paper; sprinkle with salt. 5 servings.

Marty Frame

ENGLISH PEA CASSEROLE

1 lb. frozen peas	1/3 c. diced green
1 can mushroom soup	bell pepper
1/4 c. milk	1/4 c. ch. pimiento
1/4 c. butter	1 can sliced water
1/3 c. celery, chopped	chestnuts,
1/3 c. ch. onion	Cheese crackers

Cook peas. Mix milk with soup and add to peas. Saute onion, celery, pepper in butter. Add to pea mixture. Add pimiento and water chestnuts. Thoroughly combine all ingredients and put into 1 1/2 qt. casserole. Refrigerate overnight. Sprinkle with cracker crumbs; bake uncovered at 350 for 25 min. until bubbly. Doubles easily.

Judy Donahue

SPINACH CASSEROLE

6 eggs	8 oz. Cheddar
6 Tbsp. flour	cheese, cubed
24 oz. cottage cheese	1 stick butter, cut
10-oz. pkg. frozen spinach, thawed, drained	

Beat eggs; add other ingredients. Bake 45 min. at 350.

Joddy Satryan

CROCKPOT VEGETABLES

1 20-oz. pkg California Blend vegetables
1 c. rice
1 stick butter
1 lb. Velveeta Cheese, large hunks
1 can water chestnuts, sliced

Cook vegetables about a minute. Cook rice according to package directions. Add remaining ingredients and place in a crock pot. Season to taste. Cook for about 3 hours on low setting.

Mary Lou McFarren

MICROWAVE ZUCCHINI MARINARA

1/4 c. chopped onion	1 bay leaf
1/4 c. green. pepper	1 can tomato soup
2 Tbsp. margarine	1 lb. zucchini
1/4 tsp. garlic pdr.	1 can mushrooms
1/2 tsp. oregano	

Topping:

1 slice of dry bread crumbs	2 Tbsp. margarine melted
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In 1 1/2 qt. casserole, combine first 6 ingredients. Microwave on high 4 min. or until tender. Add remaining ingredients except topping. Stir; cover. Cook on high for 10 min. stirring occasionally. Remove bay leaf and let stand 5 min. Mix bread crumbs with margarine. Sprinkle over top. Cook on high 1 min. to brown or in over if microwave has no browner.

Becky Libler

ZUCCHINI DELIGHT

1 pkg. Pillsbury Crescent Rolls
 Grey Poupon mustard or regular mustard
 4 small zucchini, sliced
 1 small chopped onion
 4 oz. sliced fresh mushrooms
 1 egg
 1 tsp. garlic salt
 1 Tbsp. Italian seasoning
 1 cups shredded Mozzarella cheese

Spread crescent rolls in a pie pan. Line the crust with mustard. Saute zucchini, onion, and mushrooms in butter. Cool slightly, add beaten egg, seasonings, and cheese. Mix and pour into unbaked shell. Bake at 350 for 30 min.

Nancy Rubrecht

RICE CASSEROLE

1 gr. pepper, chopped	1 c. wild rice
2 lg. onions, chopped	1/2 c. white rice
1 stick margarine,	1 can mushroom soup
melted	1 can consomme

Saute green pepper and onions in margarine. Add all rice and soup. Mix well and pour into large casserole. Bake uncovered for 1 hour at 350. Stir occasionally. More liquid may be added.

Martha McDermott

MUSHROOM-RICE CASSEROLE

1 10-1/2 oz. can Campbell's Beef Consomme or Chicken Broth
1 10-1/2 oz. can Campbell's French Onion Soup
1 4 oz. can mushrooms (undrained)
1 c. long-grain white rice (not Minute)
1 stick margarine

Melt margarine in 1-1/2 quart casserole dish. Add other ingredients. Bake at 350 for 1 hour. Stir after first half hour. Looks soupy until just before it is done.

Liz Pickering

BARLEY OVEN PILAF

3 c. water
1 c. quick-cooking barley
1/2 tsp. salt
1 c. onion, finely chopped
1/2 c. carrot, shredded
1/2 c. green onions, chopped
2 Tbsp. cooking oil
1/4 c. toasted wheat germ
1/4 tsp. garlic powder
2 Tbsp. snipped parsley or 1 1/2 tsp. dried
parsley
4 oz. can sliced mushrooms, drained

In a medium saucepan bring water to boil. Add barley and salt; return to boiling. Reduce heat; cover and simmer for 12-15 minutes or until barley is tender. Do not drain. In another saucepan, cook onion, carrot, and green onions in cooking oil until tender. In a greased, 1 1/2-qt. casserole, combine undrained barley, vegetables, wheat germ, garlic powder, and mushrooms. If dried parsley is used, add it to combined ingredients. Bake uncovered at 350 for 25-30 minutes until light brown. Fluff with a fork to serve. Sprinkle with fresh parsley if it is used instead of the dried. Makes 8 servings.

Ruby Closser

Memo

Main Dishes



QUICK & EASY BREAKFAST CASSEROLE

4 slices bread	1 lb. sausage
1 cup grated Cheddar cheese	bulk or links
2 cups milk	6 eggs
1 tsp. salt	1 tsp. dry mustard

Tear up bread and place pieces in greased 13" x 9" baking dish. Brown and drain sausage. (If links are used, slice first.) Spoon sausage over bread. Sprinkle with cheese. Beat together eggs, milk, mustard, salt, and pepper, if desired. Pour over mixture in baking dish.

Bake in preheated oven at 350 for 35 to 40 min. The cheese will rise to the top during baking.

6 to 8 servings.

May prepare the night before; cover and refrigerate; bake the next day.

Ella Lea Jackson

Variation: Add 1 small can mushrooms and 1/2 c. diced green pepper to egg mixture.

Kay Kinnaman

Variation: Use 2 c. crumbled, fried bacon instead of sausage.

Kathy Sizelove

INDIVIDUAL OMELETS

2 eggs	1 Tbsp. grated
1 tsp. water	Parmesan
Salt	1 Tbsp. butter

Multiply the ingredients by the number of servings desired. Beat eggs with water, salt and Parmesan. Sizzle butter in 8 inch skillet. Pour in egg mixture. Lift edges a little with spatula. When eggs are barely set, spoon on choice of filling, fold over and serve.

Variation: Herb Omelet--add to egg mixture a pinch of each: marjoram, thyme, oregano, basil and pepper.

Variation: Western Omelet--Prepare omelet and fill with 4 Tbsp. diced ham, 2 Tbsp. chopped onion, 2 Tbsp. chopped green pepper, and 1/4 c. grated cheese. Fold and serve.

Teri Smith

EGG STRATA

You will need two slices of bread and 2 eggs per person served. Butter 1 slice of bread on 1 side and place in pan, buttered side down. Add and layer in a sandwich manner: shaved ham, 1 slice of cheese, and 2nd slice of bread, buttered side up. Using 2 eggs per person, beat eggs with milk, salt and pepper. (Use half as many cups of milk as egg total. Ex. 6 eggs, 3 c. milk.) Pour over bread slices. Be sure mixture covers bread completely. Crumble corn flakes over the entire contents. Cover with foil and refrigerate overnight. Remove foil. Bake 350 for 45 minutes or until eggs are cooked and bread is brown.

Gladys Featherstone

BREAKFAST PIZZA

1 lb. bulk sausage
1 1/2 c. loose-packed hash browns (thawed)
1 pkg. crescent rolls
1 c. shredded Cheddar cheese
5 eggs
Salt and pepper
1/4 c. milk
Parmesan cheese

Brown sausage. Drain. Separate rolls into 8 triangles. Place in ungreased pizza pan with points toward center. Press edges together to form crust. Spoon sausage on crust. Add potatoes and top with cheese. Beat eggs, milk, salt and pepper, then pour over pizza. Sprinkle with Parmesan cheese. Bake at 375 for 25 to 30 minutes.

Bonnie Ellis

SWISS ALPINE QUICHE

2 c. cooked ham	3 Tbsp. onion
10 oz. broccoli	1 1/4 c. milk
2 c. shredded Swiss cheese	3 eggs, beaten
2 Tbsp. flour	1/2 tsp. salt
9 in. unbaked pie shell	1/4 tsp. pepper

Chop ham. Thaw, drain, and chop broccoli. Combine cheese and flour.

In shell, layer half of broccoli, half of cheese, half the onion, and half of ham. Repeat.

Combine milk, eggs, salt, and pepper. Pour over mixture in shell. Bake at 425 for 15 minutes, then at 350 for 25 to 35 minutes. Let stand 5 minutes before cutting.

Pearl Ray

MACARONI AND CHEESE ✓

1 7-oz. box Creamette Macaroni
 1 c sharp Cheddar cheese (shredded)
 6 eggs (beaten)
 1 stick margarine
 2 1/2 c. buttermilk
 Salt and pepper to taste

Cook macaroni according to directions. Melt margarine in buttermilk over low heat. Drain macaroni; mix with beaten eggs. Add cheese, buttermilk, and margarine. Salt and pepper to taste. Bake in well-greased baking dish at 350 for 45 min.

Marilyn King
 Jenny Jolliff
 Jeanette Elsworth
 Imogene Fleenor
 Carolyn Knotts

CORN, CHEESE, AND CHILI PIE

2 tsp. shortening to grease baking dish
 3 large eggs
 1 c. (8 1/2 oz.) creamed corn
 1 pkg. (10 oz.) frozen corn, thawed and drained, or 1 8-oz. can corn, drained
 1 stick butter or margarine, melted
 1/2 c. yellow cornmeal
 1 c. dairy sour cream
 4 oz. Monterey Jack cheese (1/2 in. cubes)
 1 can (4 oz.) diced green chilies
 1/2 tsp. salt
 1/4 tsp. Worcestershire sauce

Preheat oven to 350. Grease baking dish. Beat eggs. Add remaining ingredients to eggs and mix. Pour into baking dish and bake for 1 hour until pie is firm in center. Let stand 10 minutes before cutting. May be made in advance and warmed at 350 for 20 minutes.

Kathy Donahue

KENTUCKY FRIED CHICKEN COATING MIX

3 c. self-rising flour
1 Tbsp. paprika
1 pkg. Lipton Tomato Cup O'Soup
2 pkg. Good Season Italian dressing
1 tsp. salt

Mix all together. Store in jar in refrigerator. When ready to use, coat chicken with mix. Place chicken pieces in shallow pan. Place pat of butter on each piece. Bake at 350 for 1 hour.

Nellie Carver

CHINESE CASSEROLE

1 lb. ground turkey
1 onion, chopped fine
1/2 cup green pepper, chopped
1-4 oz. can sliced mushrooms, undrained
1 can fancy Chinese vegetables
1/4 lb. dry spaghetti, broken into 1 in. pieces
1 tsp. salt
1 10 3/4 oz. can tomato soup

Cook turkey and drain. Add other ingredients and put into 1 1/2 qt. greased casserole. Sprinkle with Parmesan. Bake at 350 for 1 hour. Serves 4

Ruby Closser

SCALLOPED CHICKEN

5 c. cooked chicken, cut up
12 slices dried bread
5 hard boiled eggs
1 tsp. grated onion
Salt and pepper
1 can mushroom soup
1 small can pimientos, chopped fine
1 can water chestnuts, slivered
1 can mushrooms, sliced
1 pt. broth
4 Tbsp. corn starch
1 quart broth, more if needed

Bake 1 1/2 hours at 350 in a large pan

Mary Bassett
Sue Fink

CHICKEN DELIGHT

Saute for 5 minutes: 2 c. chopped celery
 1/2 c. onion
 1/2 c. water

Add: 2 cans cream of mushroom soup
 2 cans chow mein noodles
 2 c. cooked chicken
 1/2 c. cashews

Bake at 325 for 45 minutes.

Marilyn Wittkamper

TRI KAPPA'S HOT CHICKEN SALAD

2 whole, boned, cooked chickens
4 cups chopped celery
4 Tbsp. chopped, dehydrated onions
4 cups shredded Cheddar cheese (1 lb.)
3 cups mayonnaise (Hellmann's)
2 Tbsp. lemon juice
2 cans water chestnuts (sliced)
1 c. slivered almonds
4 tsp. Accent
1 1/2 tsp. salt
1/2 tsp. pepper

Mix ingredients. Place in lightly greased baking pan. Bake at 350 for 30 - 45 minutes. If desired, during last 15 minutes of baking time, sprinkle with grated Cheddar cheese.

This recipe has been served at the annual Style Show/Salad Supper by the Theta Chapter of Tri Kappa.

Alexandria Tri Kappa

CHICKEN SPECTACULAR

3 c. cooked chicken
1 pkg. brown and wild rice, cooked
1 can cream of celery soup
1 med. jar sliced pimiento
1 med. onion, chopped
Salt and pepper
1/2 tsp. curry powder
1 can French beans, drained
1 c. Hellmann's mayonnaise
1 can water chestnuts, sliced
2 Tbsp. lemon juice

Mix together and put into pan. Bake at 350 for 45 minutes. Top if desired with cheese or crumbs. Let set 5-10 minutes before serving.

Barbara Shafer

CHICKEN IN APPLE CIDER

2 chickens, quartered
2 c. apple cider
1 c. flour
1 Tbsp. ginger
2 tsp. cinnamon
Salt & pepper to taste
3 Tbsp. brown sugar
1/3 c. applejack
2 apples sliced into thin wedges

Marinate the chicken in the cider the day before. Mix flour, ginger, cinnamon, salt, and pepper and dredge chicken in it. Bake skin side up for 40 minutes at 350. Combine the cider from the chicken, brown sugar, applejack, and apple slices. Pour this over the chicken and bake 25 minutes more. Serves 6.

Susan Mahony Johnson

LO-CAL OVEN-FRIED CHICKEN

1 1/3 c. nonfat dry milk
4 tsp. Wyler's Instant Chicken Bouillon
4 tsp. paprika
1 tsp. dry mustard
2 dashes pepper
2 tsp. salt
2 tsp. poultry seasoning
Cut up chicken pieces

Mix dry ingredients. Skin chicken and rinse. Cover chicken with coating, pressing on to stick. Line jelly roll pan with aluminum foil, then spray foil with non-stick coating. Bake chicken skin side down 375 for 25 min.; turn and bake 20-25 min. more.

Julianne Fletcher

SWEET AND SOUR CHICKEN

2 whole chicken breasts, skinned, boned, and cut into chunks.

1/2 tsp. salt

1 egg, beaten

3/4 c. biscuit mix

1 c. cooking oil

2/3 c. sugar

1 Tbsp. cornstarch

1 Tbsp. paprika

1 (1 lb. 4 oz.) can pineapple chunks

1/4 c. soy sauce

1/4 c. cider vinegar

1 c. green pepper strips

1/2 c. sliced onion

2 medium tomatoes cut up

Hot cooked rice.

Sprinkle chicken with salt and coat it with egg, then flour it with biscuit mix. Fry chicken in hot oil (400) in a small skillet until golden brown. Remove; drain on paper towels. Place in 250 oven to keep warm.

Combine sugar, cornstarch and paprika in a 10 in. skillet. Drain pineapple; add enough water to make 2 c. (with pineapple juice). Add soy sauce and vinegar to cornstarch mixture. Cook, stirring constantly until mixture boils. Boil 1 minute. Add green pepper and onion. Cover, cook vegetables until tender crisp (about 5 minutes). Add pineapple chunks and tomatoes and heat through. Add chicken chunks. Serve with rice. 6 to 8 servings.

Jackie Maynard

CHICKEN ROLL-UPS

6 chicken breast halves, skinned and boned
 1 (8 oz.) pkg. cream cheese, softened
 4 green onions, chopped
 1/8 tsp. garlic powder
 6 slices bacon, cut in half

Place each chicken breast on a sheet of waxed paper. Flatten to 1/4 inch thickness.

Combine cream cheese, onions and garlic pdr. Mix well. Shape mixture into 6 equal size balls; place one in center of each chicken breast half. Fold long sides of chicken over filling. Then fold ends over and secure with wooden picks.

Top each piece of chicken with 2 bacon slices. Place in lightly greased 12x8x2 baking dish. Bake at 350 for 50-60 minutes. Yields 6 servings.

Tricia Dickson

EASY ORANGE 'N CHICKEN

1 Tbsp. butter	2 tsp. cornstarch
2 whole chicken breasts	1 c. orange juice
split, skinned, boned	2 tsp. honey
2 env. Lipton Onion	Hot cooked rice
Cup-a-Soup	

In medium skillet, melt butter and brown chicken. In bowl, blend remaining ingredients. Add to skillet. Simmer, turning occasionally, 10 minutes or until tender. Serve on bed of rice (surrounded by snow peas?). Garnish with orange slices or wedges.

Mary Ringer

✓ OLD FASHIONED CHICKEN PIE

2 1/2 lbs. chicken
2 tsp. salt
1/4 tsp. pepper
1 pkg. frozen peas (10 oz.)
1/4 c. butter
2 carrots, sliced
2 Tbsp. flour
1 1/2 c. biscuit mix
1/2 c. sour cream
1 egg
2 tsp. sesame seeds

Simmer chicken in 2 c. water with salt, pepper, and carrots for 45 min. Add peas, cook until chicken is tender. Remove chicken and cool.

Skim and save 2 Tbsp. fat. Melt butter with fat, stir in flour, broth and vegetable mixture to make gravy. Cut chicken into bite size pieces. Stir in gravy. Pour into 2 qt. baking dish.

Combine biscuit mix and sour cream. Knead a few times on lightly floured board. Roll 1/4 in. thick. Trim to 8 1/2 in. square. Cut into 8 one inch strips.

Use 4 strips to make design on top. Use others around the edge of dish. Pinch a stand up fluted edge. Beat egg with 1 tsp. water. Brush over strips. Sprinkle with sesame seeds. Bake at 375 for 45 min. or till brown.

Christy Tompkins

TURKEY/MUSHROOM CASSEROLE

6 slices bacon
 1 large onion, chopped
 1/2 c. celery, chopped
 1/2 c. green pepper, chopped
 1 4 oz. can mushroom pieces
 1 can condensed celery soup
 1 c. sour cream
 3 c. cubed turkey
 1/2 tsp. salt

Fry bacon until crisp, drain and crumble. In bacon fat, saute onion, celery, peppers, and mushrooms. Add remaining ingredients and heat till bubbly. Top with dough mixture below and bake in a 2 qt. casserole for 30 min. at 350.

2 c. biscuit mix	2 eggs
1/2 c. milk	1/2 c. shredded
	Cheddar cheese

Mix and drop on top of turkey mixture. Chicken may be substituted for turkey.

Kay Kinnaman

"Thank God for dirty dishes
 They have a tale to tell
 While other folks go hungry
 We're eating very well
 With Home and Health and Happiness
 We shouldn't want to fuss,
 For by this stack of evidence,
 God's very good to us."

TURKEY CASSEROLE

4 c. of cooked turkey or chicken
2 c. of chopped celery
1 tsp. chopped onion
2 Tbsp. lemon juice
1 can cream of chicken soup
3/4 c. mayonnaise
4 hard cooked eggs, chopped
1 tsp. salt
1/2 small jar pimiento, if desired

Mix together, refrigerate overnight. Put in 13 x 9 baking dish, sprinkle with one cup shredded cheese, one cup crunched potato chips, and add 1/2 cup slivered almonds. Bake at 400 for 1/2 hour.

Frances Brown

CHICKEN A LA KING

2 oz. can mushrooms
1/4 c. chopped green pepper
1/4 c. butter
1/4 c. flour
1 tsp. salt
1/8 tsp. pepper
1 c. chicken broth
1 c. cream or rich milk
1 c. diced, cooked chicken
1/4 c. chopped pimiento

Saute mushrooms and green pepper in butter. Blend in flour, salt, and pepper. Bring to boil. Slowly stir in chicken broth and cream. Bring to boiling over low heat, stirring constantly. Boil 1 minute. Add chicken and pimiento and heat through. Serve in pastry cups or over corn bread.

Elverda Songer

VEAL BIRDS

1 1/2 lb. veal or	2 Tbsp. flour
beef cube steaks	1 1/2 c. boiling
1/4 c. oil	water

Stuffing:

1 c. bread crumbs	2 Tbsp. melted
	butter
2 Tbsp. chopped celery	1/2 tsp. salt
	1/8 tsp. paprika

Use steaks size of palm of hand. Spread with stuffing; roll up and fasten with toothpicks. Roll in flour. Brown in hot oil. Remove from skillet to baking dish. Make gravy with fat, flour, and water. Pour gravy over "birds" and bake 1 hour at 300. (May be frozen.)

Paula Ringo

BEEF SUPREME

1/2 lb. meat (sirloin or tender-cut round
 2 Tbsp. oil steak, cut in strips)
 1/2 c. chopped onion
 1 c. celery
 Green pepper (if desired)
 1 can mushrooms (or fresh if desired)
 1 can chopped water chestnuts
 1 can green beans
 1 can tomatoes
 3 Tbsp. cornstarch
 2 1/2 Tbsp. soy sauce

Brown meat in oil; add onion, celery, and green pepper. Cook until tender. Add mushrooms, water chestnuts, green beans, and tomatoes. (opt.) Simmer slowly, or cook at higher heat. Thicken with sauce made from cornstarch and soy sauce. Serve over rice or chow mein noodles.

Freda Crull

FRENCH BEEF RAGOUT

3 slices bacon	1 small bay leaf
2 lbs. stewing beef	1 1/2 tsp. salt
1 medium onion	1/2 tsp. thyme
2 cloves garlic	1/4 tsp. pepper
1 c. beef bouillon	1/2 lb. mushrooms
1 c. burgundy wine	1/2 c. water
4 medium carrots	3 Tbsp. flour
1/2 c. parsley	8 oz. noodles
	cooked

Cook bacon until crisp. Remove. Cook beef, onion and minced garlic in bacon fat until meat is browned. Stir in bouillon, wine, sliced carrots, parsley, and seasonings. Heat to boiling and simmer 1 1/2 - 2 hours. Stir in quartered mushrooms. Shake flour and water together in a jar and add to meat mixture. Heat to boiling, stirring constantly. Boil 1 min. Serve on cooked noodles or rice. May be prepared up to 48 hours ahead of time.

Diane VanNess

BEEF STEW

2 lbs. stew meat	2 tsp. sugar
2 sliced onions	1/4 tsp. pepper
4 sliced carrots	1/2 tsp. basil
3 diced stalks celery	1/2 tsp. garlic pdr.
2 diced potatoes	1/4 c. Minute
1 c. tomato juice	Tapioca

Put in casserole with lid. Stir to combine. Bake at 300 for 3 hours.

Mildred Myers

Variation:

Delete basil & garlic powder. Use 2 cups V-8 juice instead of tomato juice. Add 1 diced green pepper.

Geraldine Johnson

BEEF

GREEK STEW

Choose a beef roast large enough for your family. Cut into 2" cubes, flour and brown in a little oil. Place the meat in a small roaster and sprinkle with a pinch of the following: parsley, garlic powder, pepper, rosemary, basil. Add 1 small onion, cut up, and about 1/4 cup of chopped celery, 1 4 oz. can of sliced mushrooms and a cup of tomato sauce, enough water to prevent sticking. Peel enough whole potatoes and carrots for the family, place around the meat and bake at 350 until meat is tender and sauce has boiled down.

Delphia Malone

SWISS STEAK

1 round steak, cut double thickness
1 large onion, sliced
Flour, seasoned with salt and pepper
1 can stewed tomatoes
1 can golden mushroom soup

Dredge steak in seasoned flour. Brown in fat with onions. Place in roaster, cover with onions. Pour tomatoes, soup, and drippings over meat. Cover and bake at 275 - 300 for 2 hours. Remove steak to platter. Top with tomatoes and onions. Keep hot.

Make gravy paste of flour and milk; stir into juices in roaster. Bring to boil, stir until thickened. Season to taste.

Ernest Hostetler

CORN BEEF & NOODLE CASSEROLE

8 oz. pkg. noodles (cooked)
1 can Cheddar cheese soup
1 can cream of chicken soup
1 c. milk
1/2 c. onion diced
12 oz. can corn beef, flaked
1 c. cracker crumbs mixed with 3 Tbsp.
melted butter

Combine noodles, soups, onion and corn beef. Bake in a 3 qt. casserole with buttered crumbs over mixture. Bake at 350 for 1 hour.

Evelyn Graham

PARMESAN STEAKS

6 cube steaks	1 1/2 tap. salt
1/2 c. grated	1/2 tap. pepper
Parmesan cheese	1/3 c. oil
1 c. instant mashed	1 c. tomato sauce
potatoes	with cheese
3 eggs	1 clove minced garlic

Preheat oven to 325. Pound meat with mallet; combine 1/4 c. Parmesan with potato flakes. Beat eggs with garlic, salt, and pepper. Dip steak in egg mixture, then in potato flakes. Brown in hot oil in large fry pan. Place in 9-in. baking dish, and bake for 15 min. Add tomato sauce and sprinkle with remaining 1/4 c. Parmesan. Continue baking for 30-40 min., until tender.

Kathi Lower

SAUERBRATEN

2 - 3 lb. rolled roast
1/4 c. pickling spice
1 onion, sliced
Vinegar

Place roast in large crock or non-metal container. Cover with vinegar. Add onion and spice. Marinate 2 - 3 days in refrigerator. Remove from marinade and roast in oven at 300 for 3 hours. Baste with marinade every 20 minutes. Remove meat. Prepare gravy from drippings, cornstarch and diluted vinegar. (Taste vinegar and dilute to taste). For authentic gravy, stir 1/3 c. crushed gingersnaps and 1 tsp. sugar into gravy.

Jeannette Zettel

ENGLISH MEAT & POTATO PIE

6 medium potatoes, peeled and diced
1 large onion, chopped
1 can corned beef, chopped
1 double pie crust
Milk
Kitchen Bouquet
Gravy thickener (cornstarch or flour)

Place diced potatoes and onion in saucepan. Cover with water. Cook until potatoes are almost done. Add corned beef. Simmer 5 minutes. Drain meat and vegetables, reserving liquid. Place mixture in pie crust. Cover with top crust. Brush crust with milk. Bake at 350 until crust is golden brown. To reserved liquid, add Kitchen Bouquet. Thicken gravy. Serve pie with gravy.

Beverley Santos

STUFFED BEEF TENDERLOIN

3 lb. beef tenderloin, split and flattened
1 4-oz. can mushrooms
1/4 cup margarine
4 slices bacon
1 or 2 pkgs. Stove Top Cornbread Stuffing Mix
Salt and pepper to taste

Saute mushrooms in margarine. Prepare stuffing as directed on box. Add mushrooms. Spread mixture over half of meat. Fold uncovered side over filling. Fasten edges together with toothpicks. With seam side down, put on aluminum-foil-lined cookie sheet. Season with salt and pepper. Place bacon over top. Cover with foil. Bake 45 minutes at 350. Uncover and bake 15 minutes, or until brown. Serves 6-8.

Barbara Sizelove

SWISS STEAK

1 3-lb. beef roast
1 can tomato soup mixed with one can water
6 turnips
1 large Bermuda onion
10 carrots
6 potatoes

Brown beef in corn oil on both sides until very brown. Slice onion on top. Dilute tomato soup with water and pour over meat. Cook 3 hours slowly. Add cut-up vegetables. Cook an additional hour. Meat and vegetables may be removed, and gravy may be made with corn starch. Serve on large platter with meat cut into portions and vegetables around it. Watch carefully while cooking. A little hot water may be added occasionally, if needed.

Mitzi Smith

PEPPER STEAK

1 lb. lean sirloin, 1/2 inch thick
1 Tbsp. paprika
2 Tbsp. butter
2 cloves garlic
1 1/2 c. beef broth or bouillon cubes
1 c. sliced green onions, tops & all
2 green peppers, cut in strips
4 Tbsp. cornstarch
1/2 c. each: water & soy sauce
2 large fresh tomatoes, cut in eighths
3 c. hot cooked rice

Brown meat in butter, then add garlic, broth, and paprika. Cover and simmer 30 minutes. Stir in onions and green pepper. Cover and cook 5 minutes more. Blend cornstarch, water and soy. Then stir into meat mixture. Cook, stirring until clear and thickened. Add tomatoes and stir gently. Serve on rice.

Vada Tanner

DO AHEAD DRIED BEEF CASSEROLE

1 (11 oz.) can cream of mushroom soup
1 c. milk
1 c. processed Cheddar cheese, cut fine
3 Tbsp. chopped onion
1 c. uncooked elbow macaroni
1/4 lb. dried beef, cut in pieces
2 hard cooked eggs, sliced

Stir soup until creamy. Add milk, cheese, onion, uncooked macaroni and dried beef. Fold in eggs. Turn into buttered 1 1/2 qt. casserole. Refrigerate several hours or overnight. Bake uncovered at 350 for 1 hour. 4 to 6 servings. You can double the recipe and still use 1/4 lb. dried beef.

Nila Overman

ROULADEN

1 slice round steak, 1/4 inch thick	
Bacon	Flour
Onion	Water
Salt	Shortening
Mustard	Toothpicks

Ask butcher to pound steak. Trim out the bone and trim off all fat. Fry fat in skillet. Cut meat along veins. A few will be large, cut these in half. Spread each piece with mustard, then a strip of bacon and some chopped onion. Roll into bundles and secure with 2 round toothpicks.

Dredge in flour and brown in fat already prepared. Usually it will be necessary to add some shortening. A good brown crust adds to the flavor of this dish, so do not hurry this process. When all are browned, add water and cover pan. Simmer or bake for 1 1/2 or 2 hours, adding water as necessary.

Mrs. Otis Bowen

Variations: Use cubed steak instead of round steak. "This was prepared and served to the German Class November, 1985, by Steve Drake, a freshman German student."

SAUERBRATEN STEAK

1 slice round steak, about 1 1/4 lb.
Flour
Salt & pepper
2 Tbsp. oil
1/2 c. sweet pickle juice, drained from jar
1 Tbsp. instant minced onion

Cut steak in serving size pieces. Sprinkle with flour and pound well. Sprinkle with salt & pepper. Brown in oil, then add remaining ingredients. Cover and simmer 1 hour or until tender. Serve with mashed potatoes or dumplings.

Sue Bridwell

BEEF

PIGS IN A BLANKET

Round steak, cut into strips
Salt Pepper
Bacon Onion
Toothpicks

Salt and pepper strips of steak. Put 1/2 slice of bacon on a strip of steak of equal size. Roll up and secure with a toothpick. Brown and then slice onion on roll-ups. Add a little water to drippings and cook in pressure cooker 40 minutes to 1 1/2 hours depending on amount of meat.

Teena Bowers

MARINATED BEEF KABOBS

2 lbs. chuck roast, cut	into 1 in. cubes
3/4 c. vegetable oil	1 tsp. onion salt
1/4 c. wine vinegar	1/4 tsp. pepper
1 Tbsp. Worcestershire	1 tsp meat
2 cloves mashed garlic	tenderizer

Combine all ingredients except meat. Pour over cubed meat. Marinate in non-metal container for 24 hours. Mix occasionally. Alternate marinated beef on skewers with green peppers, onions, cherry tomatoes, mushroom caps, zucchini slices, etc. Broil or grill until meat is at desired doneness. Baste with marinade while cooking. Yields 6 kabobs.

Leslie Burdshall

PENNYWISE BROILED STEAK (CHUCK ROAST)

1/4 c. br. sugar	1 tsp. mustard
1/4 c. vinegar	1 tsp. Worcestershire
1/2 c. chili sauce	sauce
1/4 c. salad oil	1/4 c. soy sauce
1/4 c. pineapple juice	

Sprinkle 3 to 4 lb. chuck roast with 1 tsp. meat tenderizer on each side. Pierce with fork. Allow to stand several hours or overnight in marinade, turning occasionally. Broil 8 to 10 inches from heat to desired doneness. Baste with marinade. To serve, slice thinly across the grain.

Martha Laws

POT ROAST WITH SPICY SAUCE

3 lb. chuck roast	1/2 c. catsup
3 Tbsp. shortening	1 tsp. salt
2 chopped onions	1/4 tsp. pepper
1 c. water	1 tsp. pickling spice

Brown meat well on both sides in hot shortening in large skillet or dutch oven. Add onions, water, catsup, salt, pepper and pickling spices tied in a cloth bag. Cook slowly about 3 hours or until meat is tender. Add hot water as needed. May use about 3/4 tsp. salt and some garlic salt; also may add about 1 Tbsp. Worcestershire sauce and about 3 Tbsp. sugar.

Barbara Garringer

BEEF

BREMER MATROSEMFLEISCH (SAILORS' STEW)

2 Tbsp. salad oil	1 tsp. salt
1 lb. beef (1-in. cubes)	1/8 tsp. pepper
1 lb. pork (1-in. cubes)	1 bay leaf
2 med. onions, finely chopped	1 c. dry red wine
2 carrots, chopped	1 tsp. cornstarch
2 stalks celery, chopped, 1 inch	1/4 c. water
	2 tsp. horseradish

Heat oil in dutch oven and brown meat. Add vegetables, salt, pepper, bay leaf, and wine. Simmer 45-50 minutes.

Dissolve cornstarch in water; add horseradish. Stir into beef mixture. Continue to cook, stirring constantly, until slightly thickened. Six servings.

Debbie Gosnell

"Some hae meat and canna eat,
And some wad eat that want it.
But we hae meat that we can eat,
And so the Lord be thanket."

Robert Burns

POTATO PUFF CASSEROLE

1 lb. ground beef	1 Tbsp. chili sauce
1/3 c. chopped onion	or catsup
1/3 c. chopped green pepper	1/4 c. water
1 can (10 3/4 oz.) cream of mushroom soup	
1 pkg. (10oz.) frozen potato puffs.	

In skillet combine ground beef, onion and green pepper. Cook over medium heat breaking up meat with a fork until meat is browned and onion and pepper are tender. Add chili sauce, soup and water. Turn into 1 1/2 quart casserole. Cover top with frozen potato puffs. Bake uncovered at 370 for 35 minutes or until golden brown. Serves 4.

Gladys Almquist

POUR PIZZA

1 lb. gr. beef	1 tsp. salt
1 chopped onion	Dash pepper
1/2 tsp. salt	1/8 tsp. oregano
1/8 tsp pepper	2 eggs
1 c. flour	2/3 c. milk

Brown lightly, drain and set aside: gr. beef, onion, 1/2 tsp. salt and 1/8 tsp. pepper.

Combine and make into soft batter: flour, 1 tsp. salt, dash pepper, oregano, eggs and milk.

Grease 13 x 9" pan and sprinkle lightly with corn meal. Pour batter into pan, sprinkle meat over batter and bake at 400 for 15 - 20 minutes. Remove from oven, spread with:

1 15 oz. (jar/can) pizza sauce
1 1/2 to 2 c. grated Mozzarella cheese
Return to oven and bake an additional 15 minutes.

Becky Libler

TACO PIZZA

1 - 16 5/8oz. complete pizza mix
1/2 lb. hamburger
1/2 lb. sausage
1 pkg. taco seasoning mix
1 - 16oz. can refried beans w/green chiles,
onion, garlic
1/2 c. chopped green peppers
1/2 c. chopped onions
4oz. sliced mushrooms
1/4 c. sliced black olives
4 oz. pkg. shredded pizza cheese
4 oz. pkg. shredded Cheddar cheese
2 c. shredded lettuce
1 c. chopped tomatoes

Sprinkle pizza pan with corn meal before dough. Prepare pizza dough as directed. Brown hamburger & sausage. Drain well; mix meat with taco seasoning mix. Mix sauce and refried beans, spread over dough. Top with meat mixture: peppers, onion, mushrooms and olives. Bake in preheated oven at 425 for 15 minutes. Top with pizza cheese and return to oven until melted. Serve immediately topped with Cheddar cheese, lettuce, and tomato.

Rachel Forrester

The first kitchen cabinets, designed around 1900, were commonly known as "Hoosier" or "Dutch" cabinets. They slowly replaced the pantry and were the predecessor of today's modern, built-in cabinets.

MEXI CHILI CASSEROLE

1 lb. ground beef	1 onion, chopped
1 can kidney beans	1 1/2 c. cheese
1 can enchilada sauce	6 oz. corn chips
1 can tomato sauce	1 1/2 c. sour cream

Grate the cheese. Brown and drain the ground beef. Add kidney beans, enchilada sauce, tomato sauce, onion, cheese, and corn chips. Save 1/2 c. of cheese and 1 c. of chips for top of dish.

Bake uncovered at 375 in a 2 qt. casserole dish, for 20-25 minutes. Remove from oven and spread sour cream in center, sprinkle the cheese and chips around the edge. Return to oven for 3-5 minutes. Serves six.

Jayne Dyer

CHEESY MACARONI BAKE

3 c. macaroni	1 1/2 lbs. Ricotta
1 1/2 lbs. gr. beef	cheese
32 oz. spaghetti sauce	2 c. Mozzarella
1 1/4 c. grated Parmesan	cheese, shredded

Prepare macaroni according to pkg. directions. Drain and set aside. Brown ground beef thoroughly; drain fat. Combine macaroni, beef, 2 c. spaghetti sauce, Ricotta, Mozzarella and 1 cup of Parmesan cheese. Pour 1/2 c. sauce into a 13 x 9 baking dish. Spoon macaroni mixture into dish and top with remaining spaghetti sauce. Sprinkle with reserved Parmesan. Bake at 350 for 35 minutes or until bubbly.

Microwave: Cover with plastic or glass lid. Roast (4) for 8 - 10 minutes. You can substitute 12 oz. of cottage cheese for the Ricotta and can add mushrooms and Italian seasonings and garlic if desired.

Marty Remington

OVEN SPAGHETTI

2 Tbsp. oil
1 c. chopped celery
1 green pepper (chopped)
1 onion (chopped)
1 1/2 lbs. gr. beef
1 sm. can sliced mushrooms
1 sm. can sliced black olives
1 sm. can creamed style corn
1/2 tsp. oregano
1/2 tsp. cumin
1/2 tsp.. paprika
2 Tbsp. chili seasoning
Salt to taste
1 can tomato soup
Parmesan cheese
1 lb. spaghetti

Saute celery, pepper, and onion in oil until transparent. Add ground beef. Cook until no longer red. Add mushrooms, black olives, corn, oregano, cumin, paprika, chili seasoning, and salt. Cook spaghetti in boiling salted water with a little oil until tender. Drain and rinse in cold water. Mix with sauce, put in buttered casserole dish, cover with tomato juice. Bake 35 minutes at 350. Remove from oven. Cover with parmesan cheese and bake 10 minutes longer.

Juanita Earlywine

"A bit of butter on the outside of nose of cream pitcher will stop cream from running down and soiling table cloth."

CHEESE SPAGHETTI BAKE

3 lb. ground chuck
2 cans (8 oz.) tomato sauce
4 c. water
3 pkg. (1 1/2 oz.) dry spaghetti sauce mix
1/2 tsp. salt
1 lb. spaghetti
1/4 c. butter or margarine
5 Tbsp. flour
1 tsp. salt
2 c. milk
1/4 c. grated parmesan cheese
1 1/4 c. American or Cheddar cheese

Brown chuck and drain well. Add sauce, water, sauce mix and salt.

Simmer uncovered, stirring often for 30 minutes. Break spaghetti into thirds, cook according to package directions, rinse and drain.

Melt butter in a sauce pan. Stir in flour and salt; add milk slowly, stirring constantly over medium heat until thick. Add 1 cup American or Cheddar cheese and Parmesan cheese. Stir until melted.

Butter a very large baking pan and layer ingredients; 1/2 of spaghetti, 1/2 sauce, all of cheese, 1/2 spaghetti, rest of sauce. Sprinkle rest of American Cheese on top. Bake at 350 for 15-20 minutes until bubbly.

(This freezes well and is great reheated.)

Nadine Wilhoite

ZUCCHINI AND GROUND BEEF CASSEROLE

4 or 5 c. zucchini, sliced
2 Tbsp. butter
1 large onion
1 clove garlic, minced (optional)
1 c. Cheddar cheese
1 lb. ground beef
1 c. rice, uncooked
2 c. cottage cheese
1 can tomato soup
3/4 c. water (may need more)

Brown hamburger. Melt butter, add garlic and onion, mix with ground beef. Add rice.

Cover the bottom of a casserole dish with half of the zucchini. Add the hamburger mixture. Top with the cottage cheese. Place the reserved zucchini on top of the cheese.

Combine soup and water, pour over top, sprinkle with Cheddar cheese. Bake uncovered at 350, 35 to 40 minutes.

Vickie Griffin

Variation: Substitute 1 lb. bulk sausage for ground beef. Mix 1/2 c. Parmesan and 2 beaten eggs, cheese with cottage cheese. Omit tomato soup and water.

Carolyn Guion

CABBAGE ROLLS

2 heads cabbage
2 lb. hamburger
1/2 lb. sausage
2 med. onions, chopped
1 1/2 c. uncooked minute rice
Salt and pepper to taste
1 lg. can sauerkraut
1 lg. can tomatoes
1 1/2 glasses of water

Boil cabbage in small amount of water until leaves become loose; remove core. Mix hamburger, sausage, onions, rice, and salt and pepper.

Fill leaves; roll and tuck under edges. Pour sauerkraut and tomatoes in large cooker, layer with cabbage rolls, place more sauerkraut on top of all. Pour water into cooker and simmer about 4 hours.

Debbie Smith

BURRITO BAKE

1 c. Bisquick
1/4 c. water
1 can (16 oz.) refried beans
1 lb. ground beef, cooked and drained
1 c. taco sauce
1 1/2 c. shredded Cheddar cheese

Heat oven to 375. Grease pie plate, 10 X 1 1/2. Mix Bisquick, water and beans. Spread in pie pan. Layer remaining ingredients on bean mixture. Bake 30 minutes. Serve with sour cream.

Sharon Justus

TOM'S TACOS

1 16 oz. can stewed tomatoes
1 tsp. sugar
3/4 tsp. dried oregano
1/2 tsp. Worcestershire sauce
1/4 tsp. salt
1/8 tsp. pepper
1/4 tsp. bottled hot pepper sauce
1/4 c. chopped green pepper
1/4 c. chopped onion
1 lb. ground beef
1/2 tsp. garlic salt
1 9 1/2oz. pkg. (6c.) corn chips
4 or 5 slices process American cheese
2 c. shredded lettuce

To make Taco Sauce: In bowl, stir together stewed tomatoes, sugar, oregano, Worcestershire, salt, pepper, and pepper sauce. Using edge of spoon, break up large tomato pieces. Stir in green pepper and onion; set aside.

In medium skillet, cook ground beef till browned, stirring to break up large pieces of meat. Drain off excess fat. Stir in garlic salt. Coarsely crush corn chips; place in bottom of ungreased 9 x 12 baking dish. Spoon hot meat over corn chips; top with cheese slices. Bake at 350 for 10 to 12 minutes or till heated through and cheese begins to melt. (This step can be done in microwave on medium high for a few minutes). Sprinkle casserole with shredded lettuce; spoon or pour on Taco Sauce. Serve immediately. Makes 4 to 6 servings.

Bonnie Wright

MEXICAN SPAGHETTI

1 lb. hamburger
1 onion
1 c. chopped celery
1 4 oz. can mushrooms
1 lg. can tomatoes
1 can mushroom soup
Garlic salt or powder
1 1/2 lb. box spaghetti
1-1 1/2 lb. shredded Cheddar cheese

Brown meat with onion and celery. Cook over low heat with mushrooms, soup, tomatoes and garlic to taste for 2 hours. Put over cooked spaghetti. Top with cheese.

Sharon Campbell

INDIVIDUAL SKILLET MEAT LOAVES

3 1/2 lbs. lean ground beef
1/2 c. chopped green pepper
1/2 c. chopped onion
1/2 c. chopped celery
1/2 c. dried bread crumbs
1/2 c. minute oats
2 eggs
1/4 tsp. pepper
1 tsp. salt
1/4 c. cream or milk
2 cans tomato soup, undiluted

Mix all ingredients except soup. Shape into 8 individual meat loaves, 2 inches thick. Heat electric skillet on 260. Place loaves in skillet, cover and cook until done, about 50 minutes. Drain off drippings. Add soup, cover and cook 15 minutes.

Bonita Fields

GLAZED HAM

6 oz. frozen orange juice
 1 1/4 c. brown sugar
 1/2 small bottle A-1 Steak sauce

Mix ingredients together and pour over sliced ham to bake. Cover with foil. Bake 10 to 15 minutes per pound. The last 20 minutes of baking time turn back foil to brown.

Virginia Carver Patterson
 Jayne Dyer

HAM BALLS

4 lbs. ground ham (fine)
 2 c. bread crumbs (or cracker crumbs)
 3/4 c. milk
 6 eggs (large)
 Chopped onion, salt and pepper to taste
 1 tsp. dry mustard

Mix and make into balls. Bake 1 1/2 hrs. at 275 with sauce.

2 c. brown sugar	1 c. white vinegar
1 c. water	1 tsp. dry mustard

Variation: Use 2 lbs. ground ham and 2 lbs. of fresh ground pork. Mix same way or may use a loaf or square pan.

Betty Gaunt

HEAVENLY HAM

1/2 c. brown sugar	1/2 tsp. mustard
1 tsp. flour	2 Tbsp. vinegar

Spread the above mixture over the ham and cover with ginger ale, milk or fruit juice. Bake for half an hour.

Carol Plackard

HAM LOAF

3 lbs. ground meat--1/2 ham, 1/2 fresh pork
1 c. cracker crumbs
3 eggs
1 c. milk
1 1/2 - 2 tsp. salt, 2 tsp. Accent
1/8 tsp. pepper
1 pt. milk

Mix meat, seasonings, cracker crumbs, eggs, and milk and mold in fairly large pan. Pour pint of milk over it. Bake uncovered 2 hours at 350.

Olive Deaton
Lola Wright

Sauces & Variations:

1/2 c. brown sugar	1/4 c. vinegar
1 tsp. ginger	1/4 c. water

Mix ingredients and pour over loaf and baste during baking.

Mrs. Clyde Miller
Phyllis Cox

Cube 6 medium potatoes, and add with 1 qt. milk last hour to make scalloped potatoes in same pan.

Ruby Hall

Sprinkle 1/2 c. crumbs and paprika over top of loaf. Serve with sauce made of the following: 1/2 c. whipped cream, mixed with 1 heaping Tbsp. horseradish.

Stella Noble
Martha McDermott

HAM-BROCCOLI-RICE-CHEESE CASSEROLE

- | | |
|--|---------------------------------|
| 1 box frozen broccoli
cooked, drained | 1 8 oz. container
sour cream |
| 1 can Cheddar Cheese
Soup | 1 c. Minute Rice,
cooked |
| 1 6 3/4 oz. can ham | |

Mix ingredients together. Bake at 350 for 30 min.

Barb Miller

Variation:

Decrease sour cream to 1/2 c. Pour 1/2 c. buttered bread crumbs on top.

Mrs. B.T. Baker

HAM CASSEROLE

- 1 pkg. medium noodles, cooked & drained
- 3 c. medium white sauce
- 3 oz. cream cheese
- 1 c. sour cream
- Salt and pepper
- Minced onion to taste
- Chopped chives
- 2 Tbsp. pimiento
- 1/2 lb. Kraft Colby cheese, grated
- 1 c. cubed ham

Mix cream cheese, sour cream, salt, pepper, onion, chives and pimiento. Add to white sauce and then to noodles along with ham. Put Colby cheese on top. Bake at 375 for 30 min.

Erlene Burdsall

PORK CHOP SUEY OR CHOW MEIN

2 1/2 lb pork shoulder cut in 1/2 in. cubes
2 med. sized cans mushrooms
3 large onions, diced
1 bunch of celery
2 cans La Choy bean sprouts
Small bottle of Bead Molasses
3/4 of a 10 oz. bottle of Soy Sauce
2 cans Chow Mein noodles or rice

Brown meat in large pan or wok. Add soy sauce. Add celery and drain liquid off bean sprouts into meat mixture. (Just about covers mixture). Cover and simmer until celery is almost tender. Add mushrooms and 2 Tbsp. Bead molasses. Make thickening of flour and water (approximately 2 Tbsp. flour and 1/2 c. water). Add a little at a time. Add bean sprouts and heat through. Total cooking time is approximately 1 1/2 hours. Serve over rice or Chow Mein Noodles. Good served with egg rolls, fortune cookies and sherbet. This recipe makes a large amount. 1/2 can be frozen and used on a busy day.

Sheila Dole

PORK TENDERLOIN DELIGHTS

6 pork tenderloin	1 egg, slightly
patties	beaten
1 c. coarse, salted	3 Tbsp. butter
cracker crumbs	1/2 c. cream of
Salt and pepper	chicken soup
	1/2 c. light cream

Dip patties in egg, then in cracker crumbs. Brown in butter and sprinkle with seasonings. Blend soup and cream, pour over patties. Cover pan and cook over low heat for 45 minutes or bake in oven at 325 degrees for 45 min.

Marilyn R. King

PORK CHOPS 'N STUFFING

4 pork chops
3 c. soft bread crumbs
2 Tbsp. chopped onion
1/4 c. melted butter
1/4 c. water
1/4 tsp. poultry seasoning
1 can cream of mushroom soup

Brown chops on both sides; place in shallow baking dish. Lightly mix together bread crumbs, onions, butter, water, and seasoning. Place a mound of stuffing on each chop. Pour soup over chops and dressing. Bake at 350 for one hour.

Janet Ellis

CALIFORNIA PORK CHOPS

1 1/2-2 lb. pork tenderloin roast

Slice and brown, then drain. Place in baking dish.

California Sauce:

16 oz. bottle catsup 1/2 c. br. sugar
2 Tbsp. mustard 1/4 c. lemon juice
1/4 c. chopped onion

Pour on browned meat. Cover and bake at 350 degrees for 45 minutes- 1 hour. Thinly sliced lemons on each piece of meat makes an attractive dish for company.

Anne Sturm
Marsha Madden

SWEET/SOUR PORK STEAK

1 1/2 or 2 lbs. lean pork steak (cut in bite size)	1 Tbsp. soy sauce
2 Tbsp. cooking oil	1 c. green pepper strips
1/4 c. water	1/4 c. thinly sliced onions
2 Tbsp. cornstarch	3 or 4 tomatoes, peeled & wedged
1/2 tsp. salt	1 drained No. 2 can pineapple chunks
1/4 c. brown sugar	
1/3 c. vinegar	
1 c. pineapple juice	

Brown pork in oil, add water, cover and simmer for 45 minutes. Combine cornstarch, salt, brown sugar, vinegar, pineapple juice, and soy sauce in sauce pan. Stir constantly over medium heat until thickened. Pour sauce over cooked pork in large skillet. Let stand 10 minutes. Add green pepper, onion, tomatoes and pineapple chunks to meat sauce mixture and cook, covered, until vegetables still have some crunch. Serve over hot rice.

Serves 6.

Barbara Sizelove

MARINATED PORK CHOPS

1 to 1 1/2-inch thick chops
Equal amounts of olive oil & soy sauce

Marinate the chops for at least 4 hours. Cook on the grill or in a broiler, slowly.

Betty Kilgore
Donna Townsend

SAUSAGE BALLS

1 lb. sausage	1/2 c. water
1 egg	3 c. Pepperidge
Bacon slices	stuffing
Salt and pepper	

Mix the sausage, egg, stuffing, water, and salt and pepper. Roll in balls the size of a lemon. Wrap with slice of bacon around ball, closing with a toothpick. Bake at 350 for 40 minutes.

Geneva Pierce

BARBECUED RIBS

4 lbs. country-style pork ribs	2 Tbsp. butter
	2 Tbsp. vinegar
1 med. onion, cut fine	1/2 c. celery
4 Tbsp. lemon juice	1 tsp. mustard
3 Tbsp. Worcestershire	1 c. catsup
1 c. water	2 Tbsp. br. sugar
2 Tbsp. Wesson oil	

Start ribs in cold water and boil 3/4 hour. Salt when almost done. Drain. Chop onion into butter in skillet. Cook slowly til tender. Add remaining ingredients. Allow to simmer for 10 min.

Pour sauce over ribs in baking dish. Bake 1 hour or more at 350.

Laura Frazier

GRANDMA'S BEST SPARERIBS

5 lbs. country-style spareribs	1 Tbsp. dried minced onion
1 tsp. salt	1/2 c. water
1/2 tsp. black pepper	1/3 c. lemon juice
1 Tbsp. paprika	1 Tbsp.
1/2 tsp. garlic salt	Worcestershire
1 c. catsup	

Place spareribs on a broiler pan to allow grease to drain away. Bake for 1 1/2 hours at 350. Bring next 8 ingredients to a boil before adding last 2. Remove from heat and allow to sit at least 1 hour to blend flavors. Baste spareribs with sauce and bake another half an hour. Serve with warm sauce at the table. Serves four generously.

Mary Graves

THE TABLE

"The power and influence of a well-regulated home is underestimated, and nowhere is woman such an absolute ruler as in her own household. The table is a very important factor in the sum total of its various departments; and happy is the woman who has tact, thrift, and good sense enough to understand and act up to the merits that lie in this important factor. Everybody knows that well-cooked, nutritious food taken into the system at regular intervals is the great conservator of health and strength. There should be no indifference in regard to this matter. A sound head and sound heart have threefold power and usefulness when dwelling in a sound body, and the housewife holds in her keeping (more than she is apt to think) these conditions for her household."

Taken from Housekeepers' Handy Book, 1915

BARBECUE SAUCE

1 stick Blue Bonnet margarine
 1 lg. onion, chopped
 1 14 oz. bottle catsup
 1 tsp. chili powder
 2 Tbsp. brown sugar
 2 Tbsp. Worcestershire sauce
 1/3 c. vinegar
 1/4 tsp. salt
 1/4 tsp. pepper
 1/2 c. cola

Melt the margarine in a sauce pan, add onion and cook over low heat for 5 minutes. Add the remaining ingredients except the cola and simmer for 30 minutes. Add cola and simmer for 15 minutes. Pour over cooked pork or beef ribs to grill or bake.

Margaret L. Pettigrew

BARBECUE SAUCE FOR CHICKEN

1/2 c. white vinegar	1 c. water
2 Tbsp. salt	1 1/2 tsp. sugar
1/4 tsp. black pepper	1 stick butter
3/4 tsp. Worcestershire sauce	

Melt butter and blend in remaining ingredients. Baste chicken liberally. Grill until done. (about 1 hour)

Chester Long

NANCY'S BARBECUE SAUCE

2 med. chopped onions
1/4 c. oil
3 15 oz. cans tomato sauce
3 cans water
1 bottle Open Pit barbecue sauce
1 c. brown sugar
1 c. lemon juice
1/2 c. Worcestershire sauce
4 tsp. salt
1 1/2 tsp. pepper
1 tsp. Tabasco sauce
1 Tbsp. chili powder
1 tsp. dry mustard
2 Tbsp. bead molasses
1/2 tsp. cumin
2 Tbsp. vinegar
1/4 c. cocktail sauce
1 tsp. horseradish
1/2 c. flour dissolved in an additional
1 1/2 c. water, added to thicken sauce

In a saucepan, cook onions in oil until tender. Add the following ingredients and simmer 1-3 hours. This sauce is good on chicken, ribs, pork chops, ham, or beef. It makes a large amount and can be frozen and kept in the freezer for several months.

Nancy Steele

STEAK MARINADE

1/4 c. salad oil 1/2 c. red wine
1 clove garlic 1/2 tsp. salt
1 tsp. grated onion 1/2 tsp. pepper
1 Tbsp. Worcestershire sauce

Mix well. Marinate meat in sauce over night in the refrigerator. Then grill as usual.

Teri Smith

MEATBALL STROGANOFF (LAMB)

1 1/2 lb. ground lamb	1/2 tsp. garlic
1/3 c. oats	salt
1 egg	1/2 tsp. salt
1/2 tsp. rosemary	Pepper
3/4 c. bread crumbs	

Mix all ingredients. Shape into small meatballs and brown in a little oil. Drain grease from skillet and pour a mixture made from the following ingredients over the meatballs: two cans Beef Mushroom Soup, 16 oz. sour cream, 1/2 tsp. onion salt. Simmer 15 to 20 min. Serve over rice or noodles.

Julia Maynard Lindsey

MINCED LAMB IN SPINACH LEAVES

1 lb. lamb (gr. fine)	1 lb. leaf spinach
1 med. sized onion	3 Tbsp. oil
1-2 cloves garlic	1 Tbsp. lemon juice
Salt and pepper	3/4 c. tomato juice
Pinch cayenne	Boiled rice

Mix lamb with onion, garlic, salt, pepper, and cayenne. Shape into small balls about one inch in diameter. Dip spinach leaves in boiling water to soften. Wrap leaves around the balls. Heat oil in a saute pan. Pack the spinach and lamb rolls into the pan. Sprinkle with lemon juice. Moisten with tomato juice. Cover with plate to prevent floating. Simmer for 1 1/2 hours. Serve on rice.

Martha Millican

LAMB OR BEEF CURRY

1 1/2 lbs. boneless beef or lamb chunks cut
in 1/2 inch cubes
1 c. diced onion
2 Tbsp. shortening
1 Tbsp. mint-flavored apple jelly
3 Tbsp. flour
1 tsp. salt
1/4 tsp. black pepper
1 to 2 tsp. curry powder
1/4 tsp. ground ginger
2 c. beef broth

Brown onion in shortening. Remove with slotted spoon and set aside. Add meat to skillet and brown evenly. Add onion, jelly, and a mixture of flour, salt, pepper, curry powder, and ginger. Stir in most of beef broth. Cover, bring to boil and simmer 1 1/2 to 2 hours until meat is tender. Stir occasionally. Serve over rice and garnish with chopped pimiento. Accompany with chopped green peppers, peanuts, shredded coconut, and chutney. Yields 4 to 6 cups.

Peggy Dixon

Editor's Note: When Peggy was 13 years old, she spent three weeks in India with her parents where they acquired a taste for curry. She suggests that if you are not used to curry, you try using half the amount the first time you make the curry.

BUTTER HERB BAKED FISH

1 lb. sole fillet
1/2 c. melted butter
2/3 c. Saltine crackers crumbs
1/4 c. Parmesan cheese
1/2 tsp. basil,
1/2 tsp. oregano
1/4 tsp. garlic powder

Pat fillets dry with paper towels. Dip in butter; coat with mixture of remaining ingredients. Arrange in 9x13 inch baking dish. Bake at 350 for 25-30 minutes.

Elaine Marlow

BAKED FISH

4 thawed fish fillets
3 Tbsp. butter or margarine
1 Tbsp. lemon juice
2 tsp. minced onion (grated)
1/2 tsp. salt
1 tsp. paprika
2 Tbsp. minced parsley
1 Tbsp. flour

Mix butter, lemon juice, onion, salt and paprika. Dip each piece in mixture. Place in greased and shallow baking pan. Sprinkle with flour. Spoon rest of mixture over fish. Bake 25 or 30 minutes at 400 or until lightly brown and easily flaked with fork. Garnish with parsley.

May Dunaway

BROILED SEA SCALLOPS

1/2 c. dry vermouth
1 Tbsp. salad oil
1 sm. garlic clove, crushed
3/4 tsp. salt
2 Tbsp. chopped parsley
1 lb. sea scallops, cut into bite-size pieces
1 Tbsp. butter or margarine, melted
1/2 c. fresh bread crumbs (1 slice)
Paprika

In medium bowl mix vermouth, oil, garlic, salt and parsley. Add scallops and stir; marinate for 1 hour in the refrigerator.

Preheat broiler. Toss melted butter with bread crumbs. Spoon scallops and marinade into shallow flameproof dish or 4 individual ramekins. Place 2 inches from broiler; broil 3 minutes.

Turn scallops; sprinkle on bread crumbs and paprika and broil 3 minutes more.

Makes 4 servings, about 200. calories each. (May substitute 1 16-oz. package frozen fish fillets, partially thawed and cut into 1-inch cubes, for scallops.)

"Easy, but so elegant!"

Ginni Zink

SHRIMP & CRABMEAT AU GRATIN

1 lb. raw shrimp, peeled & de-veined
1/4 c. butter
1/2 lb. sliced mushrooms
1 clove garlic, crushed
2 tsp. finely chopped shallots
1/2 c. flour
1/2 tsp. pepper
1 Tbsp. fresh snipped dill
3/4 c. milk
8 oz. Cheddar cheese, grated
2/3 c. white wine
2 cans king crab meat
2 Tbsp. corn flake crumbs
1/2 Tbsp. butter

1. Cook shrimp in boiling salted water 3 minutes or until pink. Drain.

2. In 2 Tbsp. hot butter, saute mushrooms 5 minutes. Set aside.

3. In 2 Tbsp. hot butter, saute garlic and shallots, 5 minutes. Remove from heat. Stir in flour, pepper, dill and milk. Return to heat and bring to boil, stirring constantly. Remove from heat and add half the cheese. Stir till melted. Add wine.

4. Drain crabmeat, remove cartilage, flake.

5. In 2 qt. casserole combine sauce, crabmeat, shrimp, mushrooms, rest of cheese and mix lightly.

6. Sprinkle with crumbs, dot with butter and bake at 375 for 30 minutes or till brown and mixture bubbles. Serves 6.

Chicken can be substituted. Good served over rice.

Sally Francis

STIR-FRIED GINGER SHRIMP

1/4 c. white wine
2 Tbsp. soy sauce
3/4 tsp. ground ginger
1 garlic clove, minced
1 pound shrimp, peeled and deveined
1 Tbsp. plus 1 tsp. vegetable oil
1 medium red bell pepper, cut into strips
1/2 c. chinese pea pods
1/2 c. drained canned sliced bamboo shoots
1 c. drained canned water chestnuts, sliced
2 c. cooked enriched rice, cooked without
added salt

In small bowl combine wine, soy sauce, ginger, and garlic. Add shrimp; cover and marinate in refrigerator for 1 hour.

Heat oil in wok or large skillet. Drain shrimp and reserve marinade. Add shrimp to wok and stir-fry 2 mins.

Remove shrimp and set aside. Add red pepper, pea pods, bamboo shoots, and water chestnuts to wok; stir-fry 3 minutes or until vegetables are tender-crisp. Add marinade.

Return shrimp to wok, toss to combine, and heat through. Serve each portion over 1/2 cup rice. Makes 4 servings, 355 calories each.

Julie Zink

SEAFOOD CASSEROLE

1 can crabmeat	1/2 c. green
1 can shrimp	pepper, diced
1 c. celery, chopped	1/4 c. onions,
1 Tbsp. Worcestershire	chopped fine
sauce	1 small can
1 Tbsp. butter	pimiento, diced
1 can water	1/2 tsp. salt
chestnuts, sliced	1 c. buttered
1 c. mayonnaise	bread crumbs

Mix all together and top with bread crumbs. Bake 350 for 30 minutes. Serves 4

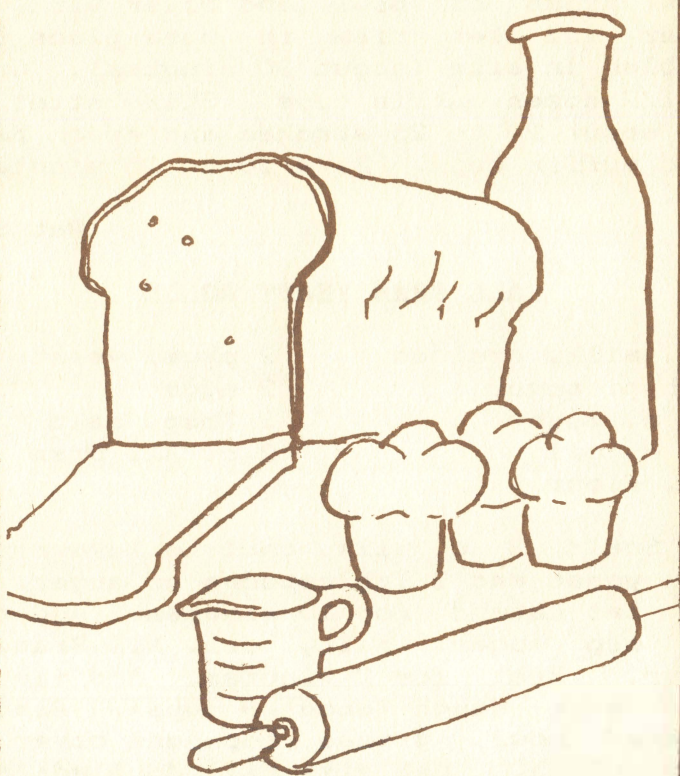
Joan Shafer

"You probably do not think a thing about going to your refrigerator to get a cold glass of water, or some fresh fruit, or cold luncheon meat, any time of the day or year. Yet many years ago, before the invention of refrigerators and freezers as we know them today, keeping food items cold created many problems.

The first form of cold storage was an ice house. Built totally above ground whenever possible, it was designed with double walls, insulated with sawdust, spent tan bark, or other material that didn't transmit heat. Ice was then "harvested," with the best "crops" coming from freshwater ponds and lakes."

Memo

Breads



BATTER WAY ROLLS

1 1/2 c. warm water	1/3 c. shortening
2 pkgs. dry yeast	1 egg
1/4 c. sugar	4 c. sifted flour
1 1/2 tsp. salt	

Pour warm water into large mixing bowl and add yeast. Let stand a few minutes then stir to dissolve. Add sugar, salt, shortening, egg, and half of flour. Beat on medium speed until smooth, 1 1/2 to 2 minutes. Add rest of flour and stir by hand until flour disappears. Scrape down from sides of bowl and cover with waxed paper and let rise in warm place until doubled in size (about 30 minutes). Grease 1 1/2 dozen muffin cups. Stir batter down in about 20 to 25 strokes and spoon batter into muffin cups. Bake 10 to 15 minutes at 425.

Pat Smith

ALL BRAN YEAST ROLLS

3 c. milk, scalded	2 pkgs. yeast
2 Tbsp. sugar	2 eggs
3/4 c. sugar	1 Tbsp. salt
1/2 c. oil	2 c. All Bran
2 c. flour	

Scald 3 c. milk, cool to lukewarm and add yeast and 2 Tablespoons of sugar. Mix and let stand for 10 minutes. Add eggs, 3/4 cup sugar, salt, oil, All Bran, and flour. Beat for 2 minutes. Add flour to make soft dough (about 3 cups). Place in greased bowl, grease top and cover with damp cloth. Let rise till doubled; punch down, make into rolls. Bake at 375 till golden brown.

Edith Odom

CRESCENT ROLLS

2 pkgs. dry yeast	3/4 c. sugar
1/2 c. warm water	1 tsp. salt
1 c. milk, scalded	2 eggs
1/2 c. shortening	6 c. flour

Sprinkle yeast over water. Let stand for 10 minutes. Mix together milk, shortening, sugar, and salt. Let cool.

Add 2 beaten eggs and yeast mixture. Mix in 3 cups flour, then 3 more cups flour as needed. Cover, put in a warm place.

Let rise (about 1 1/2 hrs.). Punch down, let rise again (about 1 hour).

Divide into 4 sections; roll out like pie crust. Brush with soft margarine. Cut into 8 pieces like pie. Roll up, starting with the wide end and ending with the point. Spread butter on these.

Bake for 20 to 30 minutes at 350. May be stored in refrigerator for as long as a week. Remove at least 2 hours before baking.

Lois Ferguson

"A slice of bread with butter on't
May feed a king;

A biscuit with a crust upon't,
Is comforting;

The every day necessities no doubt,
Are those which none of us can do without."

YEAST ROLLS WITH EGGS

1 cake yeast

1 Tbsp. sugar

Stir cake yeast (or use dry yeast) and sugar until it dissolves into a liquid and is mixed well.

1/2 c. sugar

1/2 tsp. salt

1 c. warm water

3 eggs

1/2 c. melted butter

5 1/2 c. flour

Add sugar, warm water, eggs, salt, melted butter, and flour. Mix together and let sit overnight in refrigerator. Add enough flour to keep from sticking and roll out in 5 bunches 1/4" thick. Cut like pie wedges. Brush both sides with butter. Roll from big end of wedge and roll to tip. Let rise 3 hrs. Bake at 375 until brown.

Lou Benefiel

FRENCH BREAD

1 Tbsp. oil

1 Tbsp. plus 1 1/2 tsp. sugar

1 tsp. salt

1 pkg. dry yeast

1 1/4 c. lukewarm water

3 1/4 c. flour

Mix ingredients together in order listed. Let stand 10 minutes. Stir by pulling dough away from sides of bowl and mounding in the center of the bowl. Let stand 10 minutes; repeat stirring action. Do this 4 or 5 times. Shape in long French bread style and place on cookie sheet. Cover with a towel and let rise for 1 hour. Bake at 350 for 20-25 minutes or until loaf sounds hollow when tapped.

Martha Remington

QUICK ROLLS

1 Tbsp. salt	2 c. boiling water
1/2 c. sugar	2 eggs
2 Tbsp. shortening	2 cakes yeast
1/4 c. lukewarm water	1 tsp. sugar
8 c. flour	

Pour the boiling water over salt, shortening and sugar. Stir until dissolved and let cool until lukewarm. Add well-beaten eggs and yeast (which has been dissolved in the 1/4 c. lukewarm water) with sugar. Add 1/2 c. flour; beat until smooth, then add rest of flour. Keep dough in refrigerator or a cool place until ready to make into roll, cinnamon rolls, etc. Shape into rolls and set in warm place to rise 2 or 3 hours before time to serve. Bake in moderate oven 15 to 20 minutes, or until well done and golden brown. Brush top with butter.

Gladys Edgell

HUNGARIAN RYE CASSEROLE BREAD

1 c. milk, scalded	2 pkgs. dry yeast
3 Tbsp. sugar	1 1/2 c. rye flour
1 Tbsp. salt	3 c. sifted flour
1 1/2 Tbsp. shortening	1 Tbsp. caraway seed
1 c. warm water	2 Tbsp. milk

Stir sugar, salt, and shortening into milk and cool to lukewarm. Put into a large bowl. Dissolve yeast in warm water, and add to milk mixture. Add flours all at once. Blend well and cover. Let rise 1 hour in a warm place until double in size. Stir dough down vigorously 1/2 minute. Turn into well-greased, 1 1/2-quart casserole. Brush top with milk, and sprinkle with caraway seeds. Bake 50 minutes at 375. Turn out on rack to cool.

Erlene Burdsall

PARKERHOUSE ROLLS

1 cake yeast	3 Tbsp. butter
1/2 c. warm water	1 tsp. salt
4 Tbsp. sugar	3 c. flour
1/2 c. scalded milk	1 egg, beaten

Mix yeast, water, and 1 Tbsp. of sugar in a small bowl; set aside. In a separate bowl combine milk, remaining sugar, butter, and salt; cool.

In a large bowl combine water mixture and milk mixture. Add flour; may beat with beater until stiff. Add egg, and mix by hand.

Butter a large mixing bowl; put the mixture into bowl to rise. Cover bowl with plastic wrap and cover with tea towel to rise until double.

Flour board where dough is to be rolled out, about 1/2 inch thick. Cut strips 3 or 4 inches long, 1 1/2 inch wide. Brush with melted butter; fold and pinch. Dip in butter, lay close together. Cover with tea towel; let rise until double. Bake at 350 for 15 minutes.

Michaele Wiegert

"Food is sometimes indigestible though appetizing in appearance; and is sometimes digestible when it may not be attractive to the sight or taste. To place before the household or the guest, food that is always both appetite-stimulating and digestible, that is the trick of the expert cook."

Ladies' Home Journal, January 1903

PORTUGUESE SWEET BREAD

10 c. flour
7 eggs
2 1/4 c. sugar
2 tsp. salt
2 c. milk
2 yeast packets dissolved in 1/3 c. warm water
1 stick margarine

Place flour in pan; beat six of the eggs with sugar and salt and add to flour. Mix. Warm the milk. Add milk to the mixture and knead. Add yeast that has been dissolved, and knead. Gradually keep adding slightly-melted butter until gone. Knead for about 15 minutes.

Cover and let rise in a warm place for about 2 hours or until approximately double original size. Punch down and let rise again until approximately double (about 1 1/2 hours).

Divide into portions of 4 one-pound loaves. Place in greased and floured pie pans and shape. Let rise for about 1 hour. Make two slashes about 1/4 inch deep on top of loaves (criss-cross pattern). Brush with the left over egg beaten with one Tbsp. water. Bake at 300 for about 1 hour or until well browned.

Sharon Hobbs

MARIE LUCAS YEAST ROLLS

1 pkg. dry yeast
1 Tbsp. sugar
1/4 c. water from boiling 1 small potato
1 c. warm water
1/2 c. butter
1/2 c. sugar
1 tsp. salt
3 eggs, slightly beaten
6 c. flour
1 small mashed, boiled potato

Combine yeast, water from boiled potato and 1 Tbsp. sugar. Let stand 5 minutes. In separate bowl mix together 1 c. warm water, butter, 1/2 c. sugar, salt, eggs, 3 c. flour and the mashed boiled potato.

Now add yeast mixture. Then add 3 more cups flour. Mix well.

Chill this dough overnight. May be made into any form of roll (cloverleaf, pan rolls, muffin cup roll, pocketbook rolls, cinnamon rolls).

After making rolls, let rise in warm place about 1 1/2 to 2 hours. Brush with melted butter before baking and after baking.

Marie Lucas

Editor's Note: Marie Lucas, Darrell's mother, was famous for her rolls. She furnished them for all the First United Methodist Church functions and made and sold to dozens of friends in Alexandria.

WHITE SPOT YEAST ROLLS

2 c. water
3 pkgs. yeast
1 c. sugar
1 qt. homogenized milk
1 c. lard
2 Tbsp. salt
11 c. flour (approx.)
1 egg

Dissolve the yeast in 2 c. of warm water (not hot).

In a large saucepan or dutch oven combine milk, sugar, salt, and lard. Heat on low until lard is dissolved. Stir constantly and keep temperature low enough to insert your finger without burning it. Remove from heat.

Add 8 cups flour to milk mixture and mix well. Then add egg and mix. Add 3 more cups of flour. Mix with greased hands until mixture leaves side of pan.

Knead while it is in the pan. Cover with light weight cloth and set in warm spot to rise (1 hour).

Punch down and knead again. Divide dough into desired form (rolls, loaves, etc.). Place into containers greased with lard. Allow to rise again. Bake at 350 until golden. Makes 7 dozen rolls or 4 loaves of bread.

Bill Kinley

ELEPHANT EARS

3/4 c. buttermilk or sour milk
1/3 c. sugar
1 tsp. salt
1/4 c. butter (soft)
1/4 c. warm water
1 pkg. active dry yeast
1 egg slightly beaten
3 1/2 c. sifted flour
1/2 tsp. nutmeg

Heat on high the sour milk (1 tsp. vinegar to 1 c. milk) in small sauce pan until bubbles form around edge. Remove.

Add sugar, salt, and butter. Stir until butter is melted. Let cool until lukewarm.

In large bowl, sprinkle yeast over warm water and stir to dissolve yeast. Add milk mixture, egg, 2 c. flour and nutmeg. At medium speed, beat with electric mixer for 2 minutes or until smooth. With wooden spoon, beat in remaining flour. Dough will be soft. Cover with towel and let rise in warm place for 1 to 1 1/2 hours.

Punch down dough and place on floured board. Roll out to about 1/4 inch-1/2 inch thick. Cut any way.

Fry in deep hot grease. Cool on wax paper. Melt 1/2 c. butter. Brush onto ears and sprinkle cinnamon and sugar mixture, (1 tsp. cinnamon to 4 tsp. sugar) over them. Serves about 10.

Nancy Kay Wright

HOT CROSS BUNS

3 1/2 to 4 c. flour	1/3 c. sugar
2 pkg. dry yeast	3/4 tsp. salt
1 tsp. cinnamon	3 eggs
3/4 milk	2/3 c. currants
1/2 c. safflower oil	1 slightly beaten egg white

In a mixing bowl combine 2 cups of flour, yeast and cinnamon.

In saucepan heat milk, oil, sugar, and salt until warm (115-120). Add to dry ingredients in mixing bowl; add eggs. Beat at low speed for 1/2 minute, scraping bowl constantly. Beat 3 minutes at high speed.

By hand, stir in currants and enough of remaining flour to make a soft dough. Place in a greased bowl, turning once to grease the surface. Cover; let rise in a warm place until double (about 1 1/2 hrs.).

Punch dough down. Cover; let rest 10 minutes. Divide dough into 18 pieces; form into balls. Place on greased baking sheet 1 1/2 inches apart. Cover; let rise until double (30 to 45 minutes).

Cut a shallow cross on top of each bun; brush tops with the egg white. Bake at 375 for 12 to 15 minutes. Using a pastry tube, pipe on crosses with frosting. Makes 18 buns.

Frosting:

Stir together 1 1/2 c. powdered sugar, 1 tsp. vanilla, dash salt, and white of an egg until smooth. Add milk, if necessary, to make of piping consistency. These buns with their crosses have long been associated with Good Friday.

Margaret L. Pittigrew

CREAM CHEESE STOLLEN

6 Tbsp. sugar	5 c. sifted flour
2 cakes yeast	4 8-oz. pkgs.
1 c. (1/2 lb.) butter	cream cheese
3 eggs	4 egg yolks
1 c. sour cream	4 tsp. vanilla
3/4 c. sugar	

Mix together 6 Tbsp. sugar and yeast.
Set aside.

Cream together butter and 3 eggs. Add sour cream. Mix in flour, then sugar/yeast mixture. Divide dough into 4 parts-each for one stollen. Refrigerate overnight.

Filling:

Cream together cream cheese, egg yolks, vanilla, and 3/4 c. sugar.

Roll each section of chilled dough into an oblong (not too thick) shape on lightly-floured surface.

Spread filling down center of each, leaving about 1 inch of dough uncovered around the edge. Fold both outer sides of dough in toward the center.

Place on ungreased baking sheet and let rise about 1 hr. Bake at 375 for 25 minutes or until brown.

Frost with powdered-sugar glaze. May be frozen-then reheated.

Jane Ann Johnson

RAISED POTATO DONUTS

1 c. milk	1/4 c. warm water
1/2 c. shortening	1 beaten egg
1/2 c. sugar	1/2 c. mashed potato
1/2 c. corn syrup	w/1/2 c. potato
1/2 tsp. salt	cooking water
1 cake of qk. yeast	6 1/2 c. sifted flour

Scald milk; add shortening, sugar, syrup, and salt. When cool, add yeast, softened in the 1/4 c. warm water, and 1 tsp. sugar. Add beaten egg and potato.

Beat in flour until mixture is very stiff and leaves sides of the bowl. Place in greased bowl; let rise until triple in bulk.

Roll out 1/2-inch thick; cut, and allow to stand for 1 hour. Fry in hot fat. (Keep below smoking point of 350).

Serve warm, rolled in powdered sugar, as they need a little extra sweetness.

May be glazed with:

4 c. pdr. sugar
2/3 c. water

Mix, then dip donuts in glaze while still warm.

"This recipe was given to me by my grandmother, Lydia Knotts, who lived in this community all her life."

Anna Ruth Young

WHOLE WHEAT BREAD

4 c. stone ground whole wheat flour	1/2 c. brown sugar
2-3 c. unbleached flour	2 pkgs. yeast
2 c. scalded milk	1/4 c. sorghum
1/2 c. shortening	1/4 c. honey
	1 Tbsp. salt
	2 eggs. beaten

Combine milk, shortening, brown sugar, sorghum, honey and salt. Heat to 120-130 F. in saucepan.

In mixing bowl combine 2 c. whole wheat flour, 1 1/2 c. unbleached flour and yeast. Using electric mixer beaters or dough hooks, add the heated liquid ingredients, and mix well for 3 minutes. Add the eggs and mix for 1/2 minute. Mix in the remaining 2 c. of whole wheat flour and 1 c. unbleached flour and, using dough hooks, mix for 3 minutes. (If you have no dough hooks, you must use a wooded spoon to mix from here on). Add enough of the remaining unbleached flour to make the dough stiff enough to handle. It should not be sticky. (If no dough hooks, you now must turn out and knead on lightly-floured board using only enough flour to make it smooth and satin-like. This takes about 10 minutes). Place dough in greased bowl and turn so greased side is now up. Cover and let rise until doubled. Punch down well, knead lightly in your hands, and divide into two balls. Let dough rest for about 10 minutes. Form into loaves. Place in greased pans; let rise until almost double. Bake 15 minutes at 325, then 30 minutes at 350. Remove from pans and let cool. Makes 2 large loaves.

Sometimes I use no brown sugar; instead use 1/4 c. sorghum and 1/2 c. honey.

Ruby G. Closser

EXCELLENT DILL BREAD

1 pkg. active dry yeast
1/4 c. warm water (105 F.)
1 c. cream-style, large-curd cottage cheese
2 Tbsp. chopped onion
2 Tbsp. sugar
2 tsp. dill weed
1 tsp. salt
1 lightly-beaten egg
1 Tbsp. butter
2 1/2 c. unsifted flour
1/4 tsp. baking soda

Dissolve the yeast in the warm water. In a large bowl, beat together cottage cheese, onion, sugar, dill weed, salt, egg, and butter.

Beat in the yeast, then flour and soda. (If dough gets stiff, work in part of the flour by hand.) Cover; let rise at least one hour in warm place until doubled.

Butter and flour a round, 2-quart casserole. Punch down the dough and turn into the casserole. Allow to rise again until doubled, about 35 minutes.

Preheat oven to 350 F. Bake about 45 minutes until golden brown.

Remove from the casserole and cool slightly on rack.

Peggy Dixon

ONE-RISE MONKEY BREAD

3 to 3 1/2 c. all purpose flour
2 Tbsp. sugar
1 tsp. salt
1 pkg. active dry yeast
1 c. warm water (120 to 130 degrees)
2 Tbsp. softened butter
1 egg

Grease 12 c. tube pan. In large bowl, blend 1 1/2 c. flour, sugar, salt, yeast, water, margarine, and egg at low speed until moistened. Beat 3 minutes at medium speed. Stir in remaining flour by hand.

Knead dough on floured surface until smooth, about 1 minute.

Roll out on floured surface to 15 x 12 inch rectangle. Cut dough into diamond shaped pieces.

Melt 1/2 c. margarine; dip each piece of dough in it, and place in prepared pan, making layers. Cover; let rise in warm place until doubled in size, 45 to 60 minutes.

Bake 20 to 25 minutes at 375. Cool in pan 2 minutes, then invert onto serving plate.

To make Cinnamon Monkey Bread, mix 1/2 c. brown sugar, 2 Tbsp. white sugar, and 1/2 to 1 tsp. cinnamon, and dip each piece in butter and then in the sugar-cinnamon mixture and layer in pan.

Esther Campbell

HONEY OAT BREAD

6 c. white flour	1 c. rolled oats
2 1/2 tsp. salt	2 c. boiling water
2 Tbsp. soft margarine or butter	2 pkgs. active dry yeast
1/2 c. honey	1/3 c. lukewarm water

Mix oats and boiling water. Let stand in bowl 30 min. Soak yeast 5 min. in 1/3 c. lukewarm water. Mix the honey, salt, margarine. Add oats mixture; then add yeast mixture. Add and knead in flour with hands. Cover with towel. Let rise in warm place. Divide dough into 2 parts. Put in greased loaf pans. Let rise. Bake at 325 for 50 - 60 min. Cool on rack. Makes 2 loaves. It's best served warm but also good next day. For special occasions, add raisins and ice with powdered sugar glaze.

Koryne Walker

MARY LOU'S COFFEE CAKE

1-box Duncan Hines white cake mix
 1-box Jello Instant French vanilla pudding
 1/2 c. Wesson oil or corn oil
 1 c. sour cream
 1 tsp. vanilla
 4 eggs
 1/2 c. sugar
 1 tsp. cinnamon
 1/4 cup nuts

Mix the first 6 ingredients and beat for 7 minutes. Mix in last 3 ingredients. Bake in angel food cake pan at 350 for 1 hour. Do not underbake.

Pearl Williams

DOUGHNUTS

2 c. sugar
4 large eggs
Big mixing spoonful Crisco
2 squeezes of cinnamon can
Salt in palm of hand (about 1 in. in cupped hand)
1 qt. hot water (not boiling)
1 qt. milk
9 pkgs. yeast

Mix sugar, eggs, shortening cinnamon, and salt in a pan large enough to hold yeast mixture and flour. Mix separately hot water, milk, and yeast and let stand until yeast foams and comes back to top. Put yeast mixture into first mixture and mix in enough flour until consistency is such that you can dump onto table to knead (barely sticks to fingers). Add little amounts of flour at a time and mix. (Not too much.) Knead several minutes. Add sprinkles of flour. Mix so that the dough does not stick to fingers. (Watch the flour). Put back in pan and let rise at room temp. (Will more than double in size). Punch down and dump on floured surface. Punch out from the middle and make dough a uniform $\frac{3}{4}$ in. thick. Cut doughnuts out with a #303 can and centers out with a Doan's Pill bottle. Place on lightly-floured tray and let rise again. Fry doughnuts in hot shortening. (Test by dropping a doughnut hole in grease. If hole comes to top, it's all right to fry doughnuts). Fry each side until golden.

Glaze:

Mix powdered sugar and hot tap water a little at a time, or it will lump. Add vanilla to taste. Glaze should barely drip from hot doughnut. Hold doughnut over bowl and let excess drip off. Place on wax paper or wire rack.

Nila Jarman

PECAN WAFFLES OR PANCAKES

1 c. sifted flour	3 tsp. bak. pdr.
1 tsp. salt	1/4 c. sugar
1/2 c. wheat germ	1 egg
1 1/4 c. milk	3 Tbsp. oil
1/2 c. chopped pecans	

Combine and sift flour, baking powder, salt, and sugar in bowl; stir in wheat germ.

Combine egg, milk and shortening; beat just until mixed. Add liquids to dry ingredients and stir just until moistened. Fold in pecans.

Use batter for pancakes or waffles.

Serve with favorite syrup or with following peach topping.

BRANDIED PEACH SAUCE

1 c. sugar
2 Tbsp. cornstarch
1/3 c. water
1 c. sliced peaches
2 Tbsp. apricot brandy (optional)
2 Tbsp. butter

Mix cornstarch with sugar. Add water and stir until smooth. Add peaches and blend. Heat to simmering stage over moderate heat, stirring gently. Continue cooking until starch is cooked and mixture thickens slightly. Stir in butter--and brandy, if desired. Serve over waffles or pancakes. Yields 2 cups.

Helen Hobbs Masters

IRISH SODA BREAD

White Bread

1 lb. all purpose flour
1 c. sour milk
1/2 tsp. baking soda
1/2 tsp. salt

Brown Bread

10 oz. whole wheat flour
6 oz. all purpose flour
1 c. sour milk
1/2 tsp. baking soda
1/2 tsp. salt

1. Sift dry ingredients together and make well in center. Note: If making brown bread, do not sift whole wheat flour; sift other dry ingredients and simply add the flour.

2. Add milk to make thick dough. Mix well with wooden spoon, bringing flour into center from sides. Add more milk if too stiff.

3. Knead lightly on floured board.

4. Flatten into circle.

5. Place dough on baking sheet.

6. With floured knife, score the top in form of cross.

7. Bake at 400 for 40 minutes.

Patty & Peggy Donahue

WAFFLES

3 c. sifted cake flour
 5 tsp. bak. pdr.
 1 tsp. salt
 2 tsp. sugar
 2/3 c. melted butter
 2 c. milk
 4 eggs, separated

Beat egg yolks until light. Add milk and beat. Add sifted dry ingredients to mixture and beat. Add melted shortening and beat until thoroughly blended. Fold in stiffly beaten egg whites. Cook until golden brown in heated, greased waffle iron.

Julia Broyles

CHOCOLATE BANANA BREAD

1 c. flour	1/3 c. margarine
3/4 c. whole wheat flour	2 eggs
	2 Tbsp. milk
1 1/4 tsp. baking pwdr.	1 tsp. vanilla
1/2 tsp. baking soda	1 c. mashed bananas
1/2 tsp salt	
2/3 c. sugar	2/3 c. coconut
1/2 c. mini chocolate chips	

In a mixing bowl, stir together the flour, baking powder, soda and salt. Set aside. In another bowl beat sugar, butter, with electric mixer until light, scraping sides of bowl often. Add eggs one at a time, beating till smooth after each addition. Fold in flaked coconut and chocolate pieces. Turn the batter into a lightly greased 9 x 5 x 3 loaf pan. Bake at 350 for 45-50 minutes.

Wendi Closser

BANANA NUT BREAD

1 c. sugar	2 c. flour
1/2 c. shortening	1 tsp. soda
2 eggs	1/2 c. sour milk
Pinch of salt	1/2 c. nuts
3 mashed bananas	

Blend sugar, shortening; add eggs and salt. Add bananas, and mix. Mix flour and soda, and add to wet ingredients alternately with sour milk. (May be made by adding 1 Tbsp. vinegar to 1/2 cup sweet milk.). Pour into greased and floured loaf pan, and bake at 375 for 55 minutes.

Debbie Smith

Variation:

Substitute 2 1/2 c. flour for the 2 c. flour, 3 tsp baking powder for the soda, and 1 cup milk for the sour milk. Use only one egg. Bake 350 for 45 minutes.

Gertrude Haas

BISHOP BREAD (Coffee Cake)

2 1/2 c. flour	1/2 c. shortening
1 tsp. cinnamon	2 c. br. sugar
1/2 tsp. salt	1 tsp. bak. pdr.
3/4 c. sour milk	1 egg
1/2 tsp. soda	1/2 c. nut meats

Mix flour, shortening, cinnamon, brown sugar & salt together and reserve 1/2 c. for topping. To the remainder add: baking powder, sour milk, soda, nuts and egg.

Mix all together; pour into a 9 x 13 pan. Use the half-cup topping and sprinkle on top. Bake at 375 for 30 min.

Wilma Bowyer

CORNBREAD W/CREAMED CORN

4 eggs, beaten
 1 box Flako cornbread (12 oz.)
 1/3 c. oil
 1 c. sour cream
 1 can creamed corn (small)
 Dash of salt

Bake in greased 9 x 13 pan or iron skillet 350 for 25-30 min. Pauline added 1 Tbsp. melted butter to batter.

Pauline Overpeck

PUMPKIN BREAD

3 1/2 c. flour	1 tsp. nutmeg
2 tsp. soda	1 1/2 tsp. salt
2 tsp. cinnamon	3 c. sugar
1 c. Crisco oil	2/3 c. water
4 eggs, beaten	2 c. pumpkin, #303
4 1 lb. coffee cans	can
Waxed paper	

Sift dry ingredints in large bowl and make a hole in center. Add oil, water, eggs and pumpkin. After mixing well, pour into coffee cans which are well greased with a circle of waxed paper in the bottom. Do not flour. Bake at 350 for 1 hour and 10 minutes.

Susan Heiden

E. BRUCE KIRKHAM'S BEER BREAD

3 c. self-rising flour	Mix. Pour into a
3-5 Tbsp. sugar	greased loaf pan.
1 can beer	Bake 45 min. at
	375. Great toast!

Nancy Steele

ZUCCHINI BREAD

3 eggs	1 tsp. salt
1 c. oil	1 tsp. soda
2 c. sugar	3 tsp. cinnamon
3 tsp. vanilla	1/2 tsp. bak. pdr.
2 c. zucchini, shredded	3 c. flour
2/3 c. chopped nuts, optional	

Beat eggs well; add oil, sugar, vanilla, zucchini. Mix lightly, but well. Mix well salt, soda, cinnamon, bak. pdr., and flour; add to wet ingredients. Nuts may be added at tis point. Bake at 325 for 1 hour. Cool 15 minutes before removing from pan. Can be frozen.

Connie Thomas

DROP DUMPLINGS

1 c. flour	1/4 tsp. bak. pdr.
1 egg	3 Tbsp. sweet milk

Sift together flour and baking powder. Add egg and sweet milk. Add enough sweet milk to make a batter that will drop from spoon and hold shape. Cook 10 or 15 minutes on top of hot soup, beans or kraut.

Ruth Thomas

BREADING

1 c. flour	1 egg
1 tsp. sugar	1/2 c. milk
1/2 tsp. salt	1 Tbsp. oil

Mix; use to coat chicken, fish, or sliced vegetables (such as zucchini) for deep-fat frying.

Juanita Montgomery

PORK AND BEAN BREAD

1 c. raisins	1 c. boiling water
3 eggs	2 c. sugar
1 c. oil	1 lb. can pork & beans
3 c. flour	1 tsp. cinnamon
1/2 tsp. bak. pdr.	1/2 tsp. salt
1 tsp. bak. soda	1 c. chopped nuts
1 tsp. vanilla	

Pour water over raisins and set aside. Beat eggs, oil, sugar, and beans until the beans are broken. Add flour and rest of dry ingredients to bean mixture. Add nuts, raisins, and vanilla. Pour into 3 well-greased and floured loaf pans. Bake at 325 for 50 - 60 min.

Doris Perry

JEAN'S EVER-READY MUFFINS

5 c. flour	2 tsp. salt
2 c. bran flakes	2 c. all-bran
2 c. wheat germ	2 c. boiling water
5 tsp. soda	2 c. chopped dates
2 c. chopped nuts	4 beaten eggs
4 c. buttermilk	

Sift together flour and salt. Add bran flakes, all-bran, and wheat germ. Add boiling water to soda. Cool to lukewarm. Add chopped dates and chopped nuts. Add eggs. Pour this mixture over dry mixture. Add buttermilk. Stir until moistened. Bake in muffin pans for 20 minutes in 375 oven.

Jean McMahan

LEMON BREAD WITH GLAZE

3/4 c. margarine	3 eggs
1/4 tsp. salt	3/4 c. buttermilk
1 1/2 c. sugar	2 1/4 c. flour
1/4 tsp. bak. soda	Grated rind of 2
3/4 c. nuts	lemons

Cream margarine and sugar. Beat in eggs. Sift dry ingredients together and add to margarine mixture alternately with milk, starting with flour. Stir in lemon rind and nuts. Pour in greased loaf pan and bake at 350 for about 1 hour.

GLAZE

3/4 c. sugar	Juice of 2 lemons
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Combine and let stand long enough for sugar to dissolve. Pierce top of baked loaf and spoon over top after it has been placed on wire rack. After cool, place in Saran Wrap and freeze if desired.

Reta Holdcraft

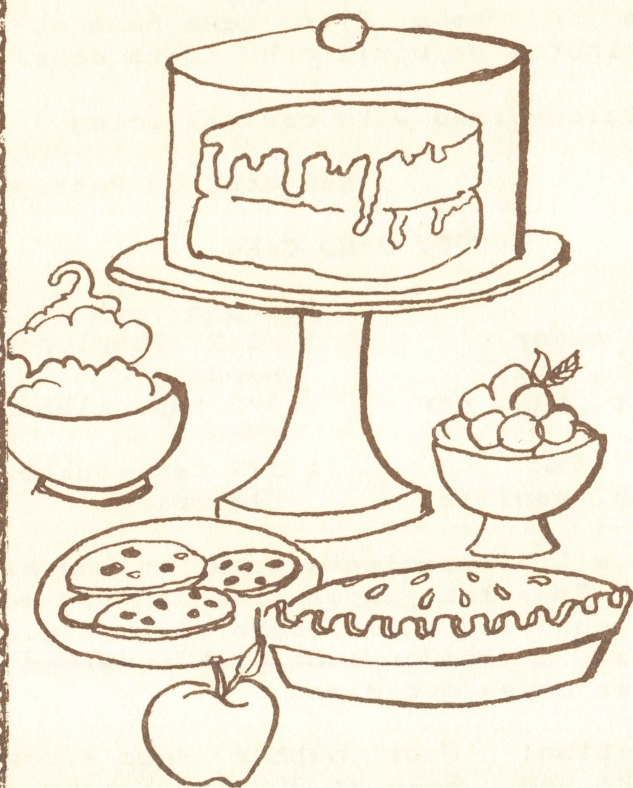
PERSIMMON TEA LOAF

1 c. sugar	1/2 tsp. salt
2 eggs, beaten	1/2 tsp. bak. soda
1 c. persimmon pulp	1/2 c. veg. oil
2 c. flour	3/4 c. chopped nuts
3 tsp. bak. pdr.	1 c. raisins

Beat together sugar, eggs, and pulp. Sift together flour, bak. pdr., salt and soda. Combine pulp mixture and dry ingredients. Then stir in oil. Mix well. Add nuts and raisins. Pour batter into greased loaf pan and bake at 350 for 45 - 50 min.

Mila Overman

Desserts



HABEL'S BANANA CAKE

3/4 c. margarine	1/2 tsp. salt
1 1/2 c. sugar	1/2 c. buttermilk
2 eggs	2 c. flour
1 tsp. vanilla	1 c. mashed bananas
1 tsp. soda	

Cream margarine and sugar. Beat in mixer until light and fluffy. Add eggs and vanilla and mix well. Sift together soda, salt & flour. Add 1/2 cup to above & mix well. Add buttermilk; then add rest of the flour, mixing after each addition. Last of all, beat in the mashed bananas.

Bake in three 8-in. cake pans at 350 for 20 minutes or until cake tests done.

Delicious iced with caramel icing.

Margaret L. Pettigrew

POPPY SEED CAKE

3 c. flour	1 1/8 c. oil
2 1/4 c. sugar	1 1/2 Tbsp. poppy seeds
1 1/2 tsp. salt	1 1/2 tsp. almond flavoring
1 1/2 tsp. bak. pdr.	1 1/2 tsp. butter flavoring
3 eggs	
1 1/2 c. milk	
1 1/2 tsp. vanilla	

Mix all ingredients together and beat two min. Pour into paper-lined muffin cups filling each 1/2 full. Bake 15-20 min. at 350 until a wooden toothpick inserted in the center comes out clean.

Variation: Pour batter into a deep, loaf cake pan. Bake at 350 for 1 hour and 15 min.

Vickie Griffin

DAISY'S CAKE

2/3 c. butter	2 c. sugar
2 eggs	1 tsp. vanilla
1/2 c. sour milk	1 tsp. soda
1/3 c. cocoa	1 tsp. bak. pdr
2/3 c. hot water	2 1/2 c. flour

Cream butter and sugar until light and fluffy. Add eggs & vanilla. Put soda in sour milk; let stand. Combine cocoa with hot water; add to mixture. Sift together flour and baking powder. Add alternately with milk to batter. Beat on high. Pour batter into three 9-inch pans, greased and floured. Bake at 350, 30-35 min.

Caramel Icing

2/3 c. butter	1 c. packed brown sugar
1/2 c. milk	
1 tsp. vanilla	1 lb. pdr. sugar

Melt butter in saucepan. Add brown sugar and milk. Heat to boiling, stirring constantly. Boil for 5 min. Cool 10 min. Blend in pdr. sugar and beat until smooth. Add vanilla. Beat until consistency to spread. "Traditional family recipe."

Mary Ann Watson

EASY COCONUT CAKE

1 box yellow or white cake mix w/pudding	1 can Eagle Brand milk
1 med. container Cool Whip	1 pkg. flaked coconut

Bake cake as directed on box. Remove from oven. Pierce top of cake with meat fork all over. Pour Eagle Brand milk slowly over hot cake, allowing milk to run into pierced cake. When cool, spread Cool Whip over top, and sprinkle with coconut.

Mary Ringer

OATMEAL CAKE

1 1/3 c. boiling water	1/2 c. margarine
1 c. uncooked rolled oats	1 c. sugar
	2 eggs
1 c. br. sugar, packed	1 tsp. baking soda
1 tsp. cinnamon	1 1/2 c. flour
1/2 tsp. salt	1/2 tsp. nutmeg

Combine boiling water, butter and oats in large mixing bowl. Cover: let stand 20 minutes. Beat sugars and eggs into oat mixture. Beat in flour, soda, spices. Pour batter into greased and floured 9x13 inch pan. Bake at 350 about 35 minutes.

Coconut Topping for Oatmeal Cake:

1 c. coconut	3/4-1 c. br. sugar
3 tsp. milk	1/2 c. margarine

Heat all ingredients in small saucepan over medium heat, stirring constantly, until margarine melts. Pour Coconut Topping over warm cake and broil until golden brown, about 2 minutes.

Mary Decker

OLD FASHIONED CREAM CAKE

3 eggs	1 lb. pdr. sugar
1 yellow cake mix	8 oz. cream cheese
1 stick margarine	Cinnamon

Melt margarine. Mix with cake mix and 1 egg; press mixture into a 9 x 13 ungreased cake pan.

Cream together powdered sugar and cream cheese; add 2 eggs; mix well. Layer on top of first mixture. Sprinkle cinnamon on top and bake at 350 for 35-40 min.

Shirley Colvill

WACKIE CAKE

Sift into an 8-inch square cake pan:

1 1/2 c. flour	1 tsp. soda
1 c. sugar	1/2 tsp. salt
3 Tbsp. cocoa	

Mix together:

6 Tbsp. corn oil	1 Tbsp. vinegar
1 Tbsp. vanilla	1 c. cold water

Make 3 depressions in dry ingredients. Pour liquid ingredients into depressions and mix together. Bake at 350 for 25-30 min.

Icing:

3/4 c. br. sugar	2 Tbsp. butter
1/8 c. milk	Pinch salt

Cook until soft-ball stage. Spread on cooled cake. May be doubled for 9 x 13 pan.

Annabelle Vctor

POUND CAKE

1/2 lb. butter	3 1/2 c. flour
1/2 c. shortening	1/2 tsp. bak. pdr.
3 c. sugar	1 c. milk
5 eggs	1 tsp. vanilla
1/2 tsp. salt	1/2 tsp. lemon ext.

Cream butter, shortening, and sugar; beat in eggs, one at a time. Sift together the flour, salt, and baking powder; add alternately with milk to mixture. Add vanilla and lemon extract. Bake at 350 for 1 1/4 to 1 1/2 hours. Bake in 2 greased loaf pans or 1 tube pan.

Edna Miller

WALDORF ASTORIA CAKE (RED VELVET CAKE)

1 1/2 c. sugar	1 tsp. vanilla
1/2 c. shortening	2 oz. red food coloring
2 eggs	1 tsp. soda
2 c. cake flour	1 Tbsp. vinegar
1 tsp. salt	1 c. buttermilk
2 Tbsp. cocoa	

Cream sugar and shortening; add eggs and mix. Sift together flour, salt, cocoa. Add vanilla and food coloring alternately with dry ingredients to creamed mixture. Mix together soda, vinegar & buttermilk. Add to mixture at last; do not beat. Bake at 350 for 40 min. in two 9-inch pans.

Icing:

1 c. milk	1 c. sugar
1/4 c. flour	1 c. shortening
1 tsp. salt	2 tsp. white vanilla
Shredded coconut	

Mix milk, flour, and salt. Cook slowly until thick. Cool thoroughly. Cream together sugar, shortening, and vanilla. Add to the first mixture. Ice cake and sprinkle with coconut.

Barbara Heifner

TURTLE CAKE

1 German choc. cake mix	14 oz. caramels
1/2 c. evap. milk	1 c. ch. pecans
3/4 c. butter (melted)	1 c. choc. chips

Mix cake mix, milk, and butter; place half of batter in 13x9 pan. Bake 5-6 mins. at 350. Cake will puff and will be gooey. Melt caramels in milk. Pour caramel mixture over baked mixture. Sprinkle chips and pecans over the top. Pour rest of cake batter on cake; bake 15 to 20 mins. Cool. "Very good with ice cream."

Gertrude Haas

RED RASPBERRY CAKE

1 box white cake mix
1 10-oz. pkg. red raspberries (frozen)
 (Save 1/2 pkg. for icing below.)
3 Tbsp. flour (level)
1 c. cooking oil
1 small pkg. raspberry Jello (dry)
1/2 c. cold water
4 eggs

Mix dry ingredients together. Add oil and water slowly while mixing with electric mixer. Add eggs, one at a time, beating continually (medium speed). Add broken-up raspberries. Beat slowly until fairly mixed into batter.

Bake in three 8-in. round pans, or two 9-in. pans, well-greased and floured. Bake 25-30 minutes at 350.

Filling and Icing:

1/4 lb. butter, (melted, but not hot)
1 lb. powdered sugar
1/2 pkg. red raspberries, well broken-up

Mix above ingredients with mixer; ice completely-cooled cake. If raspberries aren't available, strawberries may be used, but cut up with chopper. Be sure to use the same amount.

Dorothy Sickal
Gloria Gaither

SWEDISH PAN CAKE

2 cups sugar	2 cups flour
1 tsp. vanilla	2 tsp. bak. soda
1 20 oz. can crushed pineapple & juice	2 eggs
	1/2 cup nuts

Mix and beat 3 min. Bake in 9 x 13 baking dish at 350 for 40 min.

Frosting:

1 box pdr. sugar	1 tsp. vanilla
8 oz. cream cheese	1 stick margarine
1/2 cup nuts	

Cream together sugar, margarine, and cream cheese. Add vanilla; mix well. Add nuts and ice completely cooled cake. It's better to bake the cake one day, and frost it the next.

Ella Lea Jackson

ORANGE SLICE CAKE

1 c. butter	1 lb. chopped dates
2 c. sugar	1 lb. candy orange slices, chopped
4 eggs	2 c. ch. walnuts
1 tsp. bak. soda	1 can coconut
1/2 c. buttermilk	2 c. pdr. sugar
3 1/2 c. flour	1 c. orange juice

Cream butter & sugar. Add eggs, one at a time; beat after each. Dissolve soda in buttermilk; add to creamed mixture. Add dates & orange slices to flour to coat. Add coconut & nuts. Combine two mixtures. This stiff dough should be mixed by hand. Bake in 9x13 pan at 250, 2 1/2 hrs.

Topping: Combine orange juice and pdr. sugar; pour over hot cake in pan. Let stand overnight.

Ramona O'Bryant

CHRISTMAS FRUITCAKE

1 lb. butter	1 c. syrup
3 c. brown sugar	1 lb. dates
6 eggs	1 lb. raisins
1 tsp. bak. soda	1 lb. currants
4 c. flour	1/2 lb. mixed
1/2 tsp. cloves	candied fruits
1/2 tsp. nutmeg	1 c. ch. walnuts
1 tsp. cinnamon	1 c. ch. pecans
1/2 c. milk	

Cream butter & sugar until fluffy. Add well-beaten eggs. Sift dry ingredients together two times and mix with chopped fruit & nuts. Add alternately with liquids to the creamed mixture. Beat well.

Pour into pans lined with greased paper. Decorate cakes with blanched almonds & candied cherries. Bake in slow oven (about 250) for 3 hours. (Time depends on size of baking tins.)

Dorothy Donahue Roach

MOTHER'S CINNAMON CAKE

1/3 c. shortening	1 1/2 c. plus
1 c. sugar	2 Tbsp. flour
1 large egg	2 tsp. bak. pdr.
1 tsp. vanilla	1/2 tsp. salt
	2/3 c. milk

Cream together shortening and sugar. Add egg and vanilla. Sift together flour, baking powder, and salt. Alternately add dry ingredients and milk to creamed mixture. Pour into greased and floured, 9 x 13 pan.

Mix: 1/3 c. sugar and 1/2 tsp. cinnamon

Sprinkle over cake. Bake at 350 for 30-35 minutes.

Joy Zarse

ELEGANT PEANUT BUTTER LAYER CAKE

3/4 c. peanut butter	3 c. flour
1/2 c. shortening	1 Tbsp. bak. pdr.
2 1/4 cups br. sugar	Dash of salt
3 eggs	1 1/4 c. milk
1 1/2 tsp. vanilla	

Cream peanut butter and shortening; gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition.

Combine flour, baking powder, and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in vanilla.

Pour batter into 3 greased and floured 9-inch round cake pans. Bake at 350 for 18 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans, and cool completely on wire racks.

1 c. flaked coconut

1 c. chopped dry-roasted peanuts

Brown coconut in a large skillet over low heat, stirring constantly. Remove from heat; stir in peanuts.

Peanut Butter Frosting:

1/2 c. butter	16 oz. pdr. sugar
3 Tbsp. peanut butter	1/4 c. plus 1 Tbsp.
2 egg yolks	half-and-half
1 tsp. vanilla	

Cream butter and peanut butter; add egg yolks, beating well. Gradually add the sugar alternately with half-and-half, beating well after each addition. Stir in the vanilla.

Spread Peanut Butter Frosting between layers; sprinkle 1/2 c. coconut-peanut mixture between each layer. Spread frosting on top and sides of cake. Yield: one 3-layer cake. "Special-occasion cake!"

Cynthia Blowers

SAUSAGE CAKE

1 lb. bulk pork sausage	1 tsp. allspice
1 1/2 c. brown sugar	1 c. hot coffee
1 1/2 c. white sugar	1 c. buttermilk
1 tsp. nutmeg	1 1/2 tsp. soda
1 tsp. cinnamon	3 c. sifted flour
1 tsp. cloves	1 c. black walnuts
1 c. raisins	

Mix sugars, and spices together; add to sausage and mix well with your hands. Mix soda with buttermilk; add buttermilk and coffee to first mixture. Add flour, nuts, and raisins. Mix well. Pour into greased angel food cake pan. Bake at 350 for 1 hour and 20 minutes.

"Dorothy Savage (Dink's mother) enjoyed cooking for her family of six and passed on this recipe that is a bit unusual, but excellent in flavor. Several years ago, much cooking was done with meat and suet as the shortening agent. I'm sure you would enjoy this cake."

Marilyn Savage

2 - 4 - 6 ICING

2 Tbsp. butter	6 Tbsp. cream or
4 Tbsp. brown sugar	milk
1 lb. pdr. sugar	

Mix and cook on top of stove until mixture comes to a rolling boil. Remove from heat and add powdered sugar. Beat well. Spread on cooled 9 x 13 cake. May be increased to large quantities. Just keep the same 2-4-6 proportions.

Variation: add coconut, nuts, etc., if desired.

Too stiff: add extra milk.

Creamier: add extra powdered sugar.

Alexandria-Monroe High School Cafeteria

PUMPKIN CHEESE CAKE

1/3 c. margarine
1/3 c. sugar
1 egg
1 1/4 c. flour

Cream margarine and sugar till light and fluffy. Blend in egg. Add flour; mix well. Press "dough" on bottom and 2" high around sides of 9" springform pan. Dough will be sticky and fingers will have to be floured often. Bake at 400 for 5 min. Remove from oven. Reduce oven heat to 350.

2 8-oz. pkg. cream cheese
3/4 c. sugar
16-oz. can pumpkin
1 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. nutmeg
Dash of salt
2 eggs

Cream cheese should be at room temperature. Combine cream cheese & sugar, mixing at medium speed on electric mixer until well blended. Blend in pumpkin, spices & salt; mix well. Add eggs, one at a time, mixing well after each addition. Pour mixture into pastry-lined pan; smooth surface to edge of crust. Bake at 350 for 50 min. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream just before serving.

Easter Tustin

7-UP CAKE

1 box yellow cake mix 3/4 c. oil
 4 eggs 10 oz. 7-Up
 3 oz. vanilla pudding

Mix together and add the 7-Up last. Mix well. Pour in floured and greased 9x13 pan and bake at 350 for 40 min.

Frosting:

2 beaten eggs 1 stick margarine
 1 1/4 c. sugar 1 can crushed,
 1 Tbsp. flour undrained pineapple
 4 oz. coconut

Cook until thick; add coconut. Pour over hot cake.

Julie Ringer Pierce

WESTERN FUDGE CAKE

3/4 c. butter 3 c. sifted flour
 2 1/4 c. sugar 1 1/2 tsp. soda
 1 1/2 tsp. vanilla 3/4 tsp. salt
 3 eggs 1 1/2 c. ice water
 3 1-oz. sq. unsweetened chocolate

Cream together butter, sugar, and vanilla. Add eggs and beat until fluffy. Melt chocolate and add to mixture. Sift together flour, soda, and salt. Add dry ingredients to creamed mixture alternately with 1 1/2 c. ice water. Bake at 350 for 30-35 min. using three 8" pans, two 9" pans, or a 10 x 13" loaf pan.

Indiana Chocolate Icing:

1 box pdr. sugar 1 egg white
 3 Tbsp. cocoa 1 stick melted butter

Sift together powdered sugar and cocoa. Add the egg white and melted butter. Beat well. If too stiff, add a small amount of cold water. "Handed down from my grandmother."

Mara Fink

MANDARIN ORANGE PIG-OUT CAKE

1 pkg. Duncan Hines butter recipe cake mix
3/4 c. of oil
4 eggs
11 oz. can mandarin oranges and juice

Mix cake mix, oil, and eggs in mixer. Then add oranges and juice and mix until well blended. Pour into 3 round cake pans which have been greased and floured. Bake for 18-20 minutes at 350.

Cool 10 minutes, before removing cakes, and cool completely before filling between layers.

Filling and Icing:

1 20-oz. can crushed pineapple and juice
1 3-oz. pkg. vanilla instant pudding
1 8-oz. carton Cool Whip

Mix dry pudding into pineapple. This will thicken as you stir. Fold in Cool Whip until all ingredients are blended. Spread one-third of the mixture on top of each layer to form a 3-layer cake. Cake must be kept refrigerated.

Cynthia Sprinkle

Variation: Add 1/2 c. chopped nuts to cake mixture before baking.

Margie Eden

CREAM CHEESE CAKE

Crust:

18 graham crackers crushed (1 3/4 c.)
3/4 stick soft butter
2 Tbsp. sugar

Mix well. Pat into spring form pan or casserole.

Filling:

1 lb. cream cheese
2 eggs separated
2/3 c. sugar

Beat cream cheese with egg yolks and sugar. Beat egg whites until very stiff. Fold into cream cheese mixture. Pour filling into crust. Bake 30 min. at 350. Remove and cool for 10 min.

Topping:

1 pt. sour cream
4 Tbsp. sugar
2 tsp. vanilla

Mix well and smooth over filling. Bake 10 min. at 350. Sprinkle top with nutmeg if desired. Cool 10-15 min at room temp. Serve plain or with strawberries or blueberries. "Easy. Never fails!"

Carol Jarman

EGGLESS - BUTTERLESS - MILKLESS CAKE

1/2 c. shortening
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. salt
2 c. boiling water
2 c. brown sugar
1 tsp. nutmeg
1 c. raisins

Put all of the above in saucepan and boil for 5 min. after it starts to boil. Cool to lukewarm, then add 1 tsp. soda dissolved in 2 Tbsp. lukewarm water.

3 c. flour
1 tsp. bak. pdr.
1/2 c. nuts

Mix flour, nuts, baking powder; add to boiled mixture and mix. Place in greased and floured 9 X 13 pan and bake at 325 for 50 or 60 minutes.

Caramel Icing:

1 box brown sugar
1/2 c. margarine
1/2 c. milk
1/2 tsp. salt
Powdered sugar

Mix brown sugar, margarine, milk, and salt. Boil 1 min. Let cool. Beat, and add powdered sugar until spreading consistency. "I can remember my mother making this cake as far back as World War I."

Olive Deaton

RHUBARB CAKE

2 c. diced rhubarb 1/2 c. sugar

Mix well and set aside.

1/2 c. shortening	1 tsp. nutmeg
1 1/2 c. sugar	1 tsp. cinnamon
1 egg	1/4 tsp. salt
2 c. flour	1 c. buttermilk
1 tsp. soda	1 tsp. vanilla
1/2 c. nuts	

Cream well shortening and sugar. Add egg and mix well. Mix flour, soda, nutmeg, cinnamon, and salt. Add buttermilk and vanilla alternately with dry ingredients. Stir in rhubarb-sugar mixture and nuts. Bake in 9x13 pan at 350 for 45 minutes.

Topping for Rhubarb Cake:

3/4 c. br. sugar	1 1/2 c. water
3/4 c. sugar	1/3 c. butter
3 Tbsp. flour	1 tsp. vanilla

While cake is baking, mix and cook brown sugar, sugar, flour, and water. Cook until clear; add butter and vanilla. After cake is out of the oven, take a fork and punch holes in cake, then pour mixture over top.

"Joyzella was school nurse for Alexandria Public Schools until her fatal car accident. She was a friend to children, faculty, and patrons alike. This cake she frequently brought to school in the Spring months to share."

Joyzella Hosier

HARVEST APPLE CAKE

4 c. chopped apples	2 c. flour
2 c. sugar	2 tsp. soda
2 eggs	2 tsp. cinnamon
1/2 c. corn oil	1 tsp. salt
2 tsp. vanilla	1 c. pecans

Mix apples and sugar in one bowl. Mix eggs, oil and vanilla in second bowl. Sift flour, soda, cinnamon, and salt together in third bowl. Add flour mixture alternately with apple mixture to second bowl. Add pecans, if desired. Bake in 9 x 13, greased pan at 350 for 1 hour. Bake at 325, if glass pan is used.

Butter Sauce to pour over cake:

1 c. sugar	1/2 c. whipping cream
1/2 c. butter	1/2 tsp. vanilla

Mix and heat until butter melts. Remove from heat and beat for 5 min. with electric mixer.

Sue Maraton

Variation: APPLE NUT CAKE

1 1/4 c. liquid shortening, 1 tsp. soda. 1 c. chopped walnuts, 3 c. apples, 3 c. flour. Eliminate eggs.

Opal Smock

Variation: GERMAN APPLE CAKE

No eggs, 1 tsp. vanilla, 1 c. salad oil, 1 c. raisins.

Elsie McKown

FRUIT COCKTAIL CAKE

2 c. sifted flour	2 c. sugar
1/2 tsp. salt	2 tsp. soda
2 eggs	1 med. can fruit
1 c. coconut (approx.)	cocktail

Mix ingredients together well. Pour into greased 9 x 13 baking dish. Bake at 350 for 30-40 min.

Icing:

1 can Milnot 1 stick margarine 1 c. sugar
Boil ingredients for 5-6 minutes; add coconut. Stir well, and pour over warm cake.

Mary Ethel Hobbs

YUMMY LEMON CAKE

1 box Duncan Hines Lemon Cake Mix	
1 box instant lemon pudding	3/4 c. water
3/4 c. oil	4 eggs

Combine all ingredients. Pour into greased and floured, 9 x 13 baking dish. Bake at 350 for 30-35 minutes.

Topping:

2 c. sifted pdr. sugar	1/3 c. lemon juice
2 Tbsp. margarine	2 Tbsp. water

Punch cake with fork. Bring ingredients to a boil. Pour over warm cake.

Lurinda LeVeque

EASY NO BAKE FRUIT CAKE

1-lb. box Honey Graham Crackers, rolled fine
1-lb. carton mixed candied fruit
1-lb. box seedless raisins
1-lb. box currants
1 c. chopped pecans

Combine the above. Set aside.

3/4 c. milk, scalded
1 lb. miniature marshmallows
1/2 c. cherry wine

With a wooden spoon, add marshmallows to hot milk. Stir until melted. Remove from heat; add wine. Stir into fruit mixture. Line container with Saran Wrap. Wet hands and press mixture into container. Cover well to keep moist. Let set two days before cutting. Decorate top with fruit and nuts.

Katherine Schweitzer

APPLESAUCE CAKE

2 c. applesauce	1/2 tsp. cinnamon
1/2 c. shortening	1/2 tsp. allspice
2 c. sugar	1 c. chopped raisins
1 egg	1/2 c. broken walnuts
2 1/2 c. flour	2 tsp. soda
1/4 tsp. salt	1/2 c. boiling water
1/2 tsp. cloves	

Cream shortening, sugar. Mix in eggs and applesauce. In separate bowl, mix flour, spices, and salt. Dissolve soda in boiling water. Add some of the flour mixture to raisins and nuts. Add flour mixture and soda/water mixture alternately to first mixture. Grease and flour a 9 x 13 pan, and bake at 350 for 1 hour.

Agnes Delph

EDITH'S SPICE CAKE

1 c. butter	2 c. flour
2 c. br. sugar	1/4 tsp. nutmeg
1/2 c. sour milk	1 tsp. cinnamon
1 tsp. baking soda	1/2 tsp. cloves
4 eggs, separated	

Cream together butter and brown sugar. Mix together milk and soda. Combine the two mixtures. Separate eggs. Add egg yolks to mixture and mix well.

Sift together flour and spices. Add flour mixture all at once to mixture.

Beat egg whites until stiff. Fold egg whites into mixture. Pour into greased and floured, cake pans (3 8-inch pans). Bake at 350 for 25 minutes or until toothpick inserted comes out clean.

Caramel Icing:

2 c. br. sugar	1 tsp. vanilla
1/2 c. hot water	1 Tbsp. butter
1/2 c. cream,	

Dissolve sugar in hot water; bring to a boil slowly. Add cream. Boil until it reaches soft ball stage (234 on candy thermometer).

Remove from heat; add vanilla and butter. Beat until cool and thick. If too thick, add a small amount of cream. Spread on cooled cake.

Edith Johnson

CINNAMON CANDY

1 c. white Karo	1/2 c. water
2 c. sugar	Red food coloring
1/2 tsp. cinnamon oil	

Put Karo, sugar, and water in fairly deep pan and boil to hard crack stage. Add food coloring anytime. As soon as it is cooked to hard crack, remove from heat and stir in cinnamon oil. Pour quickly into greased pan. Let stand until cool and hard. If sticky on top, rub a little shortening on top. Break into pieces.

Judy Ellingwood

Variations: Other flavored oils and other food colorings may be used. Shake pieces in a bag with sifted powdered sugar.

Geneva Long

PEANUT BRITTLE

2 c. sugar	1 bag raw, Spanish
1 c. white corn syrup	peanuts
1/4 c. water	1/4 stick margarine
2 Tbsp. bak. soda	

Mix together in heavy, 2-qt. pan. When mixture starts to boil, add peanuts. Stir with wooden spoon until mixture turns golden brown and starts to smell. Nuts may or may not break apart. Remove from heat; add margarine and baking soda. Stir quickly and pour onto buttered, heavy foil. When hard, break apart.

Mary Lou Fadely

CHURCH WINDOWS

1 stick margarine
 1 12 oz. pkg. choc. or butterscotch bits
 1 pkg. miniature colored marshmallows
 1/2 c. chopped nuts
 Shredded coconut

Melt margarine and bits. Let cool slightly. Pour over marshmallows and nuts. Make into 3 rolls; roll in coconut. Wrap tightly in foil. Chill. Slice as needed.

Dorothy Toms

MR. SHEAR'S CANDY

6 plain Hershey bars 1 c. sugar
 1 c. pecans 3 Tbsp. water
 1/2 lb. Blue Bonnet margarine (No other)

Lay 3 bars on oiled 9x13 pan. Place pecans on top. Cook sugar, margarine, and water until taffy colored. Pour over candy and nuts. Lay 3 more bars on top; or you may use almond bark. Resembles Heath Bars.

Joyce Closser

SISTER'S CARAMELS

2 sticks butter 1 c. corn syrup
 2 1/4 c. br. sugar 1 15-oz. can sweetened
 Dash of salt condensed milk
 1 tsp. vanilla

Melt butter; add sugar and salt. Mix well. Add corn syrup and milk. Using candy thermometer, cook over medium to medium-high heat until mixture reaches 240, stirring constantly. Add vanilla. Pour into glass pan; cut into bite-size pieces. Wrap in waxed paper before completely cool. May be used to coat apples.

Kathie Loser

TOFFEE

2 c. butter	6 Tbsp. water
2 c. sugar	2 Tbsp. lt. corn syrup
2 c. chopped pecans	1 tsp. vanilla
8 oz. milk chocolate	

Melt butter over low heat; gradually add sugar, stirring constantly. Cook over med. heat, stirring a few times, until temperature reaches 300 on candy thermometer. Remove from heat and stir in vanilla. Quickly pour in buttered 16 1/2 x 10 1/2 x 1 jelly-roll pan. Cool slightly. Melt chocolate over hot water. Spread chocolate over candy and sprinkle nuts over chocolate on both sides. Cool; break into pieces.

Golda Arnold

PEANUT BUTTER FUDGE

2 lbs. pdr. sugar	7 oz. Marshmallow
1/2 c. butter	Crema
1 can evap. milk	18 oz. peanut butter

Mix powdered sugar, butter, and milk; on medium heat, stir constantly till soft ball stage (235). Stir in Marshmallow Crema, and peanut butter. Makes two 8x8x2 pans or about 4 lbs. fudge.

Pearl Ray

CAROB CANDY

1 lb. carob	1 stick margarine
1 c. peanut butter	1 lb. peanuts

Melt carob, peanut butter, and margarine. Add peanuts. Drop by spoonful on waxed paper.

Wilma Bowyer

DIVINITY (NEVER FAIL)

1 c. water	1 qt. Marshmallow Creme
4 c. sugar	1 1/2 tsp. vanilla
Pinch Salt	1 c. chopped pecans

Place water, sugar, salt in a heavy saucepan, 2 qt. or 3 qt. Bring to rolling boil; boil until mixture threads from the side of spoon, 3 1/2 to 4 1/2 in. threads. (Do NOT scrape side of pan.)

Place Marshmallow Creme in large glass bowl or crock. Pour boiling syrup all at once in Marshmallow Creme; stir until mixture forms soft peaks. Add vanilla and nuts. Stir until it holds its shape. Drop by spoonfuls onto foil.

Alberta (Peggy) Switzer

CARAMELS

2 c. sugar	1 pt. Half-n-Half
1 c. br. sugar	1 c. butter
1 c. lt. corn syrup	1 1/2 tsp. vanilla
1/2 c. pecans	

Combine first 5 ingredients in a large heavy pan. Bring to a boil. Lower heat so mixture simmers. Stirring occasionally, cook until candy thermometer registers 248 degrees. Add vanilla and nuts. Mix well. Pour into a 9 x 13 greased pan. Cool. Cut into pieces. Wrap in waxed paper.

Wauneta Summa

MICROWAVE QUICK FUDGE

1 lb. box pdr. sugar	1 stick butter
1/2 c. cocoa	1 Tbsp. vanilla
1/4 c. milk	1/2 c. nuts

Place sugar, cocoa, milk, and butter in glass bowl. MW on HIGH for 2 mins. Stir well. Add vanilla and nuts. Pour into greased 8x8" square dish. Freeze 20 mins. or refrigerate 1 hr. Cut and serve.

Variations: 1/2 c. peanut butter; or chocolate fudge plus 1 Tbsp. peanut butter, crushed peppermint sticks, 1 Tbsp. instant coffee, miniature marshmallows.

Carol Sue Smith

FANNIE MAY FUDGE

2 sticks margarine
4 c. sugar
1 c. milk
25 large marshmallows
1 12 oz. pkg. of chocolate chips
1 8 oz. Hershey's Candy Bar
2 squares of Baker's chocolate
1 c. chopped walnuts

Melt margarine and then add sugar. Stir in milk; heat until fairly warm. (Do not boil). Add the marshmallows and bring to slight boil. Remove from heat. Add all of the chocolate, and stir until it's all melted. Add nuts. Pour onto buttered cookie sheet. Cool in refrigerator. Remove from refrigerator 15 minutes before cutting. Makes about 5 lbs. fudge.

Maxine Kyle

CANDY BAR COOKIES

3/4 c. butter	1 tsp. vanilla
3/4 c. sifted pdr. sugar	1/4 tsp. salt
2 c. sifted flour	2 Tbsp. evap. milk
	Pecan halves (opt.)

Cream butter, pdr. sugar; add milk, vanilla, and salt. Mix well. Blend in flour; mix thoroughly. If necessary, chill for easier handling. Roll dough, half at a time, on floured surface to a 12x8 in. rectangle; trim sides. Cut into 2 in. squares. Place on ungreased cookie sheets. Bake at 325 for 12-16 min. until lightly browned. Cool. Spread 1 tsp. filling on each. Frost with the frosting recipe, and top with a pecan half, if desired.

Caramel filling:

1/2 lb. caramels	1/4 c. butter
1/4 c. evap. milk	1 c. sifted pdr.
1 c. pecans, chopped	sugar

Combine caramels and milk in top of double boiler. Heat until caramels melt, stirring occasionally. Remove from heat; add butter, pdr. sugar and pecans.

Chocolate Icing:

3/4 c. semi-sweet chocolate pieces	1/4 c. evap. milk
1 tsp. vanilla	1 Tbsp. butter
	1/3 c. sifted pdr. sugar

Melt chocolate with milk over low heat; remove from heat. Stir in butter, vanilla, and sugar. Yield: 6-7 dozen

"This is a Pillsbury \$25,000 winning recipe that I have been using for over 30 years."

Erlene Burdsall

JUMBO RAISIN COOKIES

2 c. white raisins 1 c. water

Boil for 3 min.; cool. Do not drain.

3 1/2 c. flour	1/2 tsp. nutmeg
1 tsp. bak. pdr.	1 c. shortening
1 tsp. baking soda	2 eggs, beaten
1 tsp. salt	1 tsp. vanilla
1/2 tsp. cinnamon	1/2 cup ch. nuts

Mix flour, bak. pdr., soda, salt, and spices. Cream shortening. Gradually add sugar; beat well after each addition. Beat in eggs. Stir in the raisins with the liquid and vanilla. Gradually add the flour mixture. Blend well after each addition. Stir in nuts.

Drop by tablespoon, about 2 in. apart on greased baking sheet. Bake at 375 12-15 min. Makes about 2 1/2 doz. Large cookies.

"That's the way my mother made them. I do not make them that large."

Jeannette Zettel

CRUNCHY NUT COOKIES

2 c. sugar	6 c. flour
2 c. br. sugar	2 tsp. soda
1 c. shortening	1 tsp. salt
4 eggs	1 c. nuts
2 tsp. vanilla	

Mix sugar, shortening, eggs and vanilla. Stir in flour, soda and salt; add nuts. Roll in balls (walnut-size); flatten with bottom of glass dipped in sugar. Bake 375 for 8-10 min.

Variation: Use black walnut flavoring and black walnuts.

Alice Bir

SORGHUM COOKIES

1 c. lard	2 Tbsp. soda
2 c. br. sugar, packed	2 c. sorghum
1 c. sour milk	1 tsp. salt
1 tsp. ginger	2 tsp. cinnamon
5 3/4-6 c. flour	

Cream lard and sugar. Add sorghum, milk, soda, salt, ginger, cinnamon, and flour. (I usually add nutmeg.) Mix well together and chill. Instead of rolling, sprinkling with sugar, and cutting, I form into balls, place in pan and flatten with smooth bottom of glass which has been dipped in sugar and spice mixture. Bake 12-15 min. in 350 oven on lightly greased cookie sheet.

"These are very good and will keep for a long time. My friends will bring me molasses, if I will share with them!"

Mary Catherine Schmidt

CHOCOLATE CRINKLE COOKIES

1/2 c. corn oil	2 tsp. vanilla
4 sq. unsweetened	1/2 tsp. salt
choc., melted	2 c. sifted flour
2 c. sugar	2 tsp. bak. pdr.
4 eggs	1 c. pdr. sugar

Mix oil, chocolate, and sugar. Blend in one egg at a time until well mixed. Add vanilla. Stir in salt, flour, and bak. pdr. Chill several hours or overnight. Roll teaspoonfuls of dough into pdr. sugar, forming ball. Place about 2 in. apart on greased baking sheet. Bake 10-12 min. Makes 50 cookies.

Donna Petty

GLAZED APPLE COOKIES

1/2 c. butter	1/4 tsp. nutmeg
1 1/3 c. br. sugar	1 tsp. cinnamon
1 egg	1 c. pecans
2 c. sifted flour	1 c. apples, peeled and chopped
1 tsp. salt	1 c. raisins
1 tsp. soda	1/4 c. milk
1/2 tsp. cloves	

Beat together butter and sugar until light and fluffy. Beat in egg. Sift together flour, salt, soda, and spices. Stir one-half of dry ingredients into creamed mixture. Stir in pecans, apples, and raisins. Then, stir in remaining dry ingredients and milk. Drop by tablespoon, 1/2 in. apart onto greased baking sheet.

Bake 10-12 min at 350.

Glaze:

1 1/2 c. pdr. sugar	1/2 tsp. vanilla
1 Tbsp. butter	2 1/2 Tbsp. milk

Melt butter in milk and then pour over powdered sugar; add vanilla. Mix well. While cookies are still warm, spread on the glaze.

Geraldine Johnson

NO BAKE DATE BALL COOKIES

1 stick margarine	1 c. dates, chopped
1 egg	3/4 c. pecans
1 c. sugar	2 3/4 c. Rice Krispies
1 tsp. vanilla	1 c. coconut

Melt margarine, and add sugar, dates, and eggs. Cook 6 min. Stir constantly. Remove from heat and add nuts and Krispies. Cook and make into balls. Roll in coconut.

Diann Hieatt

OATMEAL NUT COOKIES

1 1/2 c. sifted flour	3/4 c. light brown
1 tsp. baking soda	sugar (packed)
1 tsp. salt	2 eggs
1 c. shortening	1 tsp. vanilla
3/4 cup sugar	2 c. raw cooking
1 c. chopped pecans	oats

Grease cookie sheets; sift flour, soda, salt & set aside. In large bowl with wooden spoon or mixer, beat shortening, sugar, eggs and vanilla till light & fluffy. Stir in flour mixture & oats until well mixed. Stir in nuts to make stiff batter.

Drop slightly rounded teaspoonfuls 2 inches apart onto cookie sheet.

Bake 10-12 minutes at 350-375 or until golden brown. Let stand one minute before removing from cookie sheet. Cool on wire rack.

"My family enjoys them even more when I add 6 oz. bag of semi-sweet chocolate chips to batter before baking."

Makes about 6 dozen.

Martha Leach

ORANGE SLICE COOKIES

2 c. sugar	1 tsp soda
1 c. shortening	3 c. flour
3 eggs	1 tsp. vanilla 1
tsp. cream of tartar	18 candy orange
	slices

After dipping cooking shears into cold ice water, cut orange slices into small pieces. Cream sugar & shortening. Add eggs & beat well. Add vanilla. Mix dry ingredients well. Stir orange slices into flour mixture & add to creamed ingredients. Bake til golden brown, 10-12 min. "This recipe is 79 years old."

Hazel Barr

ORANGE COOKIES

1 orange	1 tsp. soda
2 c. sugar	2 tsp. baking powder
1 c. shortening	6 c. flour
1 c. sour milk	2 eggs, beaten

Grind orange, rind and all, in food grinder. Cream sugar with shortening. Beat all ingredients together and stir in the ground orange. Drop by tsp. on baking sheet. Bake at 350 for 15 min. Cool.

Ice with the following:

1 orange ground, rind and all
1 Tbsp. melted oleo.
1 lb. powdered sugar.

Beat until thick enough to ice the cookies.

Edith Hull

FORGOTTEN COOKIES

2 egg whites	1 c. choc. chips
2/3 c. sugar	Pinch of salt
1 tsp. vanilla	1/2 c. ch. pecans

Preheat oven to 350. Beat egg whites, sugar, salt and vanilla until stiff, like meringue. Fold in chocolate chips and nuts. Drop by teaspoon on greased cookie sheet. Put in oven, then turn the oven off. DO NOT OPEN OVEN WHILE COOKIES ARE IN THERE! Leave in oven overnight or for 6 hours.

"These are so easy to make, especially before you go to bed; you can forget about them. They are rich and make great gifts."

Stephanie Pulliam

JELLO COOKIES

4 c. flour	1 3 oz. pkg. Jello
1 tsp. bak. pdr.	any flavor
1 1/2 c. butter	1 egg
1 c. sugar	1 tsp. vanilla

Additional Jello

Sift flour with baking powder. Cream butter. Gradually add sugar and Jello. Cream well after each addition. Add egg and vanilla; beat well. Gradually add flour mixture, mixing after each. Force dough through cookie press onto ungreased baking sheets. Sprinkle with the additional Jello. Bake at 400 13-14 min. or until golden brown at edges. 5 dozen.

Barbara Garringer

HONEY COOKIES

1/4 c. butter	1/2 c. honey
1/4 c. sugar	1 3/4 c. flour
1 egg	1/2 tsp. soda
1/2 lemon rind, grated	Pinch of salt
1 1/2 Tbsp. lemon juice	1/2 c. nuts

Cream butter well; add sugar gradually and cream together thoroughly. Beat in well-beaten egg. Add lemon rind, juice and honey. Sift flour once and measure, then add dry ingredients and sift again. Stir in chopped nuts. Blend mixture and drop by teaspoon on greased baking sheet. Bake 12-14 min. in 375 oven. Makes from 2-3 dozen cookies.

Marge Guion

WHEATIES DROP COOKIES

1 c. soft shortening	1 tap. salt
1 c. sugar	1 tap. cinnamon
2 eggs	1/2 tap. nutmeg
1 c. sour milk	1/2 tap. cloves
2 c. flour	3/4 c. ch. nuts
1/2 tap. soda	1 c. cut raisins
3 c. Wheaties	

Mix shortening, sugar, and eggs thoroughly; stir in milk. Sift together flour, soda, salt, cinnamon, nutmeg, and cloves. Stir into first mixture. Add nuts and raisins; mix. Fold in Wheaties.

Chill dough. Drop by teaspoonfuls about 2 in. apart on lightly-greased baking sheet. Bake 10-12 min. in moderately-hot oven (375) until, when touched lightly with finger, no imprint remains.

Makes about 5 dozen--2 1/2 in. cookies.

"Darrell's grandmother Beeman was an ardent listener to "Maw Perkins" on radio. Since General Mills was sponsor of this program, they gave out several recipes on radio for listeners to copy down. His grandmother could not write but she remembered and was able to tell us about how to make these cookies. Ever since that time, the Beeman family has made and enjoyed these tasty morsels!"

Garnet Beeman

Household Hint:

"Warm a lemon before using it, and you will get more juice from it."

QUICK PEANUT BUTTER COOKIES

1 c. peanut butter 1 c. sugar 1 egg
Chocolate stars or chocolate chips

Mix ingredients. Roll into balls size of walnuts. Do not flatten. Bake at 350 for 10-12 minutes. Remove from oven; place chocolate star or chocolate chip in center of hot cookie.

Linda Byrd
Mae Gaither

PEANUT BUTTER COOKIES

1 c. shortening 2 beaten eggs
1 c. br. sugar 3 c. sifted flour
1 c. gran. sugar 1 tsp. soda
1 c. peanut butter Pinch of salt

Cream together shortening, br. sugar, sugar, and peanut butter. Add beaten eggs. Gradually add dry ingredients. Mix well. Shape into balls. Place on cookie sheet. Press with a fork. Bake at 350 about 8 minutes.

Frances Hatton

Uses for Salt:

Salt in the oven under baking tins will prevent their scorching on the bottom.

Salt puts out fire in the chimney.

Salt and vinegar will remove stains from discolored tea cups.

Salt and soda are excellent for bee stings.

Salt thrown on soot which has fallen on the carpet will prevent stain.

O' HENRY'S

1 c. sugar	6 c. corn flakes
1 c. white corn syrup	6 oz. choc. chips
1 1/2 c. crunchy peanut butter	6 oz. butterscotch bits

Bring sugar and corn syrup to a boil; boil until sugar is dissolved. Add peanut butter and corn flakes. Mix. Pour on large, greased cookie sheet. Melt bits and spread on top. Cut in squares.

Janet Thurston Branneman
Loisann Haron
Kathy Sizelove

BRICKLE BLONDE BROWNIES

1 1/2 c. sifted flour	1 c. gran. sugar
2 tsp. baking powder	1/2 c. brown sugar, packed
1/2 tsp. salt	2 eggs
1/2 c. butter or marg.	1 tsp. vanilla
1 bag Bits O'Brickle	

Sift flour, baking powder and salt together. Cream butter and sugar well. Add eggs and vanilla. Beat until fluffy. Blend in dry ingredients. Stir in Bits O'Brickle. Spread over bottom of well-greased 13x9x2 pan. Bake at 350 for 30 min. Cool. Cut in 3 in. by 1 in. squares.

Helen Hinds

APPLESAUCE BARS

"HAVE MADE THESE FOR YEARS--BIG & LITTLE KIDS LOVE THEM!--EASY--NO ICING--JUST A GLAZE ON TOP."

1 c. sugar	1 1/2 tsp. nutmeg
1 c. applesauce	1/4 tsp. cloves
1/2 c. cooking oil	1 1/2 tsp. cinnamon
2 c. flour	1 tsp. soda
1/2 tsp. salt	1 c. raisins
1/2 c. nuts	

Place sugar, applesauce, and oil in bowl and mix well. In separate bowl, mix flour, soda, salt, nutmeg, cloves, and cinnamon. Add flour mixture to applesauce mixture. Blend well. Add raisins and nuts. Bake in greased 14x9 pan for 20-25 min. at 350 or until done.

While bars are baking, make glaze:
 1/2 c. or more confectioners sugar
 A little hot water
 pinch of cinnamon

Spread glaze on cake while still warm.
 Cut into bars.

Koryne Walker

BUTTER SCOTCH SQUARES

2 c. br. sugar, packed	1 1/2 tsp. baking
1/4 lb. butter, melted	powder
and cooled	1 tsp. vanilla
2 eggs, unbeaten	1 c. chopped nuts
1/2 c. sifted flour	

Cream sugar, butter; add eggs, and beat well. Add vanilla, flour, baking powder, and nuts. Pour into a greased and floured 13x10 pan. Bake in slow oven (300) about 40-45 min. Do not overbake. Cool and cut into 2 inch squares.

Berniece Weaver

SOFT GRANOLA BARS

4 c. quick oats	1 c. raisins
3/4 c. packed br. sugar	1 c. walnuts
3/4 c. melted butter	1/3 c. honey
1/4 tsp. vanilla	1 egg
3/4 tsp. salt	

Mix well. Press into well-greased pan. Bake 10 min. at 450 until bubbly. Do not overbake.

May Dunaway

BAKED CARROT SQUARES

1 c. sifted flour	6 packets Sweet n Low
1 tsp bak. pdr.	
1/4 tsp. cinnamon	1/2 tsp. bak. soda
1/8 tsp. nutmeg	1 packet ButterBuds
1/8 tsp. salt	1 egg, beaten
1 c. grated carrots	1 c. raisins

Preheat oven to 350. Spray 8 in. pan with Pam. In med. bowl, combine flour, bak. pdr., cinnamon, nutmeg, salt and Sweet N Low. In separate bowl, make ButterBuds into liquid, and add bak. soda. Add to dry ingredients. Stir in egg. Add carrots and raisins. Mix thoroughly. Pour into pan. Bake 30 min. or until toothpick comes out clean. Cool and cut into 2 in. squares.

Low-Calorie Bars contain the following per 2 in. square:

calories-----60
protein-----1 gram
carbohydrates---14 grams
fat-----trace

Sandra Murray

DAVY CROCKETT COOKIE BARS

2 c. flour	1 c. sugar
1 tsp. soda	1 c. brown sugar
1 tsp. baking powder	3 beaten eggs
1 c. oil	1 c. rolled oats
1 c. chocolate chips	1 c. chopped
1 tsp. vanilla	walnuts

Sift flour, soda, baking powder together. Cream sugars with oil. Add beaten eggs and vanilla; mix well. Add flour mixture; mix well. Add oats, chocolate bits, and nuts. Spread into 9x13 greased pan and bake at 350 for 30 min. Cool until just warm and cut into bars.

Carol Roesler Lamb
Beulah Marlow

DELTA BARS

1/2 c. shortening	1 1/4 c. flour
1 c. sugar	1 tsp. bak. pdr.
1 whole egg	1/2 tsp. salt
1 egg yolk	1 egg white
1 tsp. vanilla	1 c. br. sugar

Beat shortening, sugar, whole egg, egg yolk, and vanilla thoroughly. Sift flour, baking powder, and salt; stir into first mixture. Spread in a greased 13x9x2 pan.

Beat one egg white until foamy. Gradually beat in brown sugar. Continue beating until mixture is stiff and foamy. Spread over dough. If desired, nuts or coconut may be added to meringue. Bake 20-25 min. at 375.

Linda Nelson

HICK'RY NUT CHIFFON BARS

"Find a good Hick'ry Nut Tree and gather the nuts in the fall. Crack the hard shells while sitting around the black cook-stove on a frosty winter evening. Pick out enough nutmeats to make one cup when chopped. (Store-bought walnuts or pecans may be substituted.)"

Heat oven to 350. Prepare 9x9 pan. (Waxed paper may be used in bottom of pan.)

2 eggs	1/2 c. flour
1 c. br. sugar, packed	1/4 tsp. salt
1/2 c. salad oil	1/4 tsp bak. pdr.
1 tsp. vanilla	1 c. chopped nuts

Beat eggs until thick and lemon colored. Add brown sugar, oil, and vanilla. Beat until smooth. Mix flour salt, and baking powder together, and beat into egg mixture. Fold in half of the nuts. Spread into pan. Sprinkle remaining nuts on top. Bake at 350 for 35 min. Cool. Cut into bars. Makes 18 bars.

Ione Craig

ONE-PAN LAYERED COOKIES

In 13x9 pan, melt 1/4 lb. margarine.
Layer:

- 1 c. graham cracker crumbs
- 1 c. coconut
- 1 c. chocolate morsels
- 1 c. butterscotch morsels

Pour over: 1 can Eagle Brand milk

Add: 1 c. chopped nuts

Press down with hand. Do not stir.

Bake at 325 for 35-45 min.

Leone Swindell

ENGLISH TOFFEE BARS

1 c. margarine	1 tsp. vanilla
1 c. br. sugar, packed	2 c. flour
1 egg, separated	1 c. chopped pecans

Cream butter, sugar, and egg yolk. Add 1/3 of the pecans. Add flour and vanilla. Spread on greased cookie sheet (about 1/4-3/8" thick). Sprinkle remaining nuts on top of cookie mixture. Bake 20-30 min at 350. Cut into squares after cookie mixture has cooled a bit. May be sprinkles with quite a bit of powdered sugar.

Variation: Use who egg. Spread with 7 oz. semi-sweet chocolate, melted.

Pearl Killian
Jeanne Hubner

DANISH COOKIES

1/2 c. pdr. sugar	Mix with hands like
1 c. flour	pie crust. Pat
1/2 c. butter	into shallow pan
	and bake 12 min.

Mix:

1/2 c. brown sugar, packed
1/2 c. coconut
1 c. nuts
2 Tbsp. flour
1/2 tsp. baking powder
2 eggs

Spread on baked crust and bake again for 20 min. at 350 or until brown and firm.

Rev. Phillip Haslinger

CREME DE MENTHE BARS

4 sq. unsweetened chocolate melted
2/3 c. cooking oil
2 c. br. sugar, packed
3 eggs
1 1/4 c. flour
1/2 tsp. baking powder
1 tsp. vanilla
1/4 tsp. salt

(To simplify, and cut time, use a boxed brownie mix for the above portion.)

4 c. powdered sugar
1 1/2 sticks soft margarine
1/2 c. creme de menthe or 2 tsp. peppermint
flavoring and green coloring
3 Tbsp. cream, condensed milk, or milk

Beat together chocolate and oil. Add sugar, eggs, flour, baking powder, vanilla, and salt. Spread in 9x13 pan (floured and greased). Bake at 350 for 15-20 min. Do not overbake. Cool completely. Beat powdered sugar, margarine, creme de menthe, and milk until fluffy. Spread evenly on cooled cake.

6 oz. chocolate chips 3 Tbsp. margarine

Melt in double boiler and drizzle over green layer until solidly covered. Refrigerate to set chocolate. Slice into small bars. If chocolate is too cold, it may crack during slicing. Warm slightly at room temperature. Freezes well after slicing.

Sally DeVoe

FUDGE SQUARES

2 sq. unsweetened choc.	1/2 c. ch. nuts
1/2 c. shortening	1/2 c. flour
1 c. sugar	1 tsp. vanilla
2 beaten eggs	1/2 tsp. salt
1/2 c. nuts (optional)	

Melt chocolate over hot water. Add shortening to melt. Cool slightly. Add remaining ingredients in order. Mix thoroughly. Pour into greased 9x9 shallow pan lined with waxed paper. Bake 25-30 min. at 325. Cool; then cut into squares. Sift powdered sugar on top.

Mary Jane Burdsall Lungren

PUMPKIN BARS

4 eggs	2 c. flour
1 2/3 c. sugar	2 tsp. bak. pdr.
1 c. salad oil	2 tsp. cinnamon
1 16 oz. can pumpkin	1 tsp. salt
	1 tsp bak. soda

Beat eggs. Stir in sugar, oil and pumpkin. Sift together dry ingredients. Add to egg mixture. Bake at 350 for 25 min. on ungreased 12x17 jelly roll pan.

Icing:

1/2 c. soft margarine	3 oz. cream cheese
2 c. powdered sugar	1 tsp. vanilla

Mix together. Spread on cooled cake.

Janet Ellis

DANISH APPLE BARS

3 c. flour	1 c. brown sugar
1 Tbsp. baking powder	1 1/2 c. butter
3 c. quick oats	1 large can apple
1 c. gran. sugar	pie filling

Heat oven to 375. In mixing bowl, combine flour, baking powder, oats, and sugars. Add melted butter and stir to blend. Press about two-thirds of oat mixture into the bottom of greased 9x13 cake pan. Spread apple pie filling over oat mixture. Crumble remaining 1/3 oat mixture over the top of pie filling. Bake 30-35 min or until golden brown. Sift confectioner's sugar over top. Cool and cut into bars.

Vickie Griffin

COOKIES

Cookie jars belong in every kitchen. They help make lasting friendships with hungry husbands, children and unexpected guests. In the words of an unknown author:

"Be sorry for people,
Whoever they are,
Who live in a house
Where there's no cookie jar."

Every country has its own favorite "small sweet cakes." The English call them biscuits. However, the word cookie is strictly American. It comes from the Dutch "koekie" the diminutive of "koeke" meaning cake. America's most popular cookie must surely be the chocolate chip. This fantastic cookie swept the nation back in 1939.

SPICED PEACHES

1/4 c. brown sugar	1 tsp. whole cloves
3 Tbsp. vinegar	2 sticks cinnamon
2 cans peach halves	

Cook sugar, vinegar, cloves, and cinnamon until sugar is dissolved. Add peaches and simmer until tender. Store in refrigerator at least 24 hours before using.

Edith Bailey

SNOWBALLS

1/2 c. butter	1 c. drained
1 c. sugar	crushed pineapple
2 egg yolks, beaten	1 c. pecans
2 egg whites, beaten dry	chopped fine
1 box vanilla wafers	1 tsp. vanilla
1/2 pt. whipping cream	1/2 c. pdr. sugar
Coconut	

Cream butter & sugar. Add egg yolks. Mix well. Add pineapple, pecans & egg white. Mix thoroughly. Stack 4 vanilla wafers (round side down and on top) with above mixture in between. Put on waxed paper on cookie sheet. Let stand in refrigerator 24 hours. Whip cream flavored with vanilla & powdered sugar. Spread on top and around edges. Sprinkle with coconut, 3 hours ahead of time.

"A birthday candle stuck in the top & a life saver stuck in the side of a snowball transforms it into a Christmas candle. Very festive."

Roselyn Brown

FLORIDA SNOWBALLS

2 envelopes unflavored gelatin	1 pt. whipping cr.
1/3 c. cold water	1/4 c. lemon juice
1 c. sugar	1 No. 2 can crushed pineapple, drained
1 c. boiling water	1 angel food cake
1 1/2 c. fresh orange juice	(remove br. part)
	Coconut

Soften gelatin in cold water for 10 min. Dissolve sugar in boiling water and add to gelatin mixture. Add orange juice and lemon juice to gelatin mixture. Place mixture in refrigerator and leave until almost congealed. Cut cake in half. Break into small bits and place in 13 x 9 greased baking dish in layer form. Whip 1/2 pt. whipping cream and pour into gelatin mixture with the pineapple and mix well. Pour over cake pieces, reserving about half of gelatin mixture. Make second layer of cake pieces from the other half and put on top. Cover with remaining gelatin mixture. Whip remaining 1/2 pt. cream and spread over gelatin mixture. Sprinkle coconut over whipped cream. Place in refrigerator overnight. Cut in squares. Yield: 15 servings.

Mrs. Ray Hughes

CRANBERRY SHERBET

1 pkg. cranberries
2 c. sugar
pinch of salt
1 envelope of gelatin in 1 c. cold water

Cook above ingredients until done. Cool. Mix after cooled and put in freezer; before completely frozen, beat with electric beater.

Eileen Lower

ORANGE-PINEAPPLE REFRIGERATOR DESSERT**Crust:**

1 c. flaked coconut
 1/2 c. nuts
 2 c. vanilla wafer crumbs
 1/2 c. butter

Brown coconut and nuts in butter; keep stirring. Add vanilla wafer crumbs; save some for topping. Press firmly in 9x13 cake pan. Chill.

Filling:

3 Tbsp. flour	12 oz. crushed
1/2 c. sugar	pineapple & juice
1 1/2 c. milk	3 egg whites-beaten
3 egg yolks	stiff
1 pkg. orange Jello	9 oz. Cool Whip

Mix flour and sugar; gradually add milk. Cook over moderate heat, stirring until thickens. Add egg yolks carefully. Cook 1 min. Add Jello and stir until dissolved. Cool; stir occasionally.

Add crushed pineapple. Fold in egg whites and Cool Whip. Pour into crust and sprinkle vanilla crumbs on top. Refrigerate 2 hours.

Velma Harrison

BAKED PINEAPPLE

1/4 c. butter	1/2 c. milk
1 1/4 c. sugar	2 eggs
#2 can crushed	1/2 c. cracker
pineapple	crumbs

Cream butter and sugar together; add remaining items. Bake 1 hour at 300. (Editor's Note: Good side dish for ham.)

Maryann Randolph

ENGLISH TRIFLE

2 6-oz. pkgs. strawberry Jello, prepared
2 6-oz. pkgs. vanilla pudding, prepared
2 pkg. frozen or fresh strawberries
1 can mixed fruit
Sponge cake
Strawberry jam
2 containers of whipping cream
2 bananas
Strawberries

Slice sponge cake 1/2 inch thick. Spread with strawberry jam. Place in the bottom of a large bowl until completely covered. Then cover with mixed fruit. Place strawberries over the top. Pour hot Jello over it; allow to jell partially in refrigerator, then pour pudding over Jello. Return to refrigerator. When set, put whipping cream on top and decorate with bananas and strawberries. Sherry may be used in Trifle; pour over sponge cake.

Lorraine Mroz
Alexandria's newest naturalized citizen

STRAWBERRY DESSERT

1 large Cool Whip
1 can Eagle Brand condensed milk
1 can strawberry Thank You pie filling
1 can crushed pineapple, drained

Stir ingredients together, and top with nuts in a square baking dish. Refrigerate for two hours before serving.

Frances Sizelove

CREAM PUFFS

1 c. + 1 Tbsp. water	1/2 tsp. salt
1 stick margarine	4 large eggs
1 c. flour	

Bring water to quick boil. Stir in margarine until melted. Reduce heat to low. Add flour all at once, stirring vigorously until mixture leaves side of pan and flour is cooked. Remove from heat. Beat 1-2 mins. Add eggs one at a time, beating smooth after each egg. Drop by tablespoon on cookie sheet. Makes 12 large or 20 medium puffs. Bake at 400 for 45 min. Cool slowly. Fill with vanilla cream filling or Thank You Vanilla Pudding mixed with low-calorie whipped topping.

Alberta Switzer

RASPBERRY BAVARIAN

2 pkgs. raspberry Jello
 1 c. boiling water
 1 c. cold water
 1 small can crushed pineapple (undrained)
 2 boxes frozen raspberries
 1/2 c. chopped walnuts
 2 pkgs. Dream Whip
 3 T. Sprinkle Sweet artificial sweetening
 1/4 c. finely crushed walnuts

Dissolve Jello with hot water. Add cold water, pineapple and juice, frozen raspberries and the 1/2 c. nuts. Stir until raspberries separate. Pour into 13x9x2 pan. Chill until firm. Prepare Dream Whip according to directions on pkg. Stir in sweetener. Spread over raspberry mixture. Sprinkle 1/4 c. crushed nuts on top.

Loisann Haron

RHUBARB CRUMBLE

Crumble Crust:

1 c. flour
1/2 tsp. salt
1 c. sugar
1 c. rolled oats
1 stick margarine
(melted)

Filling:

3 c. diced rhubarb
2/3 - 3/4 c. sugar
1 Tbsp. flour
1/2 tsp. cinnamon
1 Tbsp. water

Crust:

Sift flour and salt together. Add sugar and oats. Mix well with melted margarine. Press half of the mixture into a 9 inch pie pan covering bottom and sides. Use remaining half of the mixture for the topping.

Filling:

Combine all of the filling ingredients. (Sugar may be adjusted to your taste. This will be slightly tart.) Pour into the crust. Sprinkle remaining crust over the top. Bake at 350 degrees until rhubarb is tender and crust is slightly brown--45 to 55 minutes.

Olive Painter

SLUSH

1 (12 oz.) can frozen Awake orange juice
3 cans water
1 can crushed pineapple and juice
1 small jar chopped maraschino cherries
2 chopped bananas

Mix together all ingredients and freeze. Freeze in individual containers for a quick snack. When serving for a special occasion, remove from freezer so that it can thaw to a slushy consistency.

Virginia L. Wachenschwanz

PUMPKIN ICE CREAM DESSERT

1 1/2 c. sifted flour 1/4 c. sugar
1/4 tsp. salt 2/3 c. butter
 1/3 c. nuts

Sift together flour, sugar, and salt. Cut in butter to form crumb mixture. Add nuts. Place 1/2 of mixture in a small pan. (Brown slightly in oven while crust browns.) Press remaining mixture into bottom and sides of a 9" pie pan (crust). Bake 10 to 12 minutes at 375 until delicately browned.

Pumpkin Ice Cream Filling:

1 c. pumpkin	1/4 tsp. salt
1/2 c. br. sugar	1 tsp. cinnamon
1/4 tsp. cloves	1/4 tsp. nutmeg
1 qt. soft vanilla ice cream	

Combine pumpkin, brown sugar, cloves, salt, cinnamon, and nutmeg in a saucepan. Bring to a boil; cook, stirring constantly, 1 minute. Cool.

Beat cooled pumpkin mixture into ice cream. Turn into baked crust. Top with remaining browned crumb mixture. Freeze until time to use.

Delphia Malone

GRAHAM CRACKER LOAF

1 lb. graham crackers, rolled fine	1 lb. marshmallows (cut up)
1 1/3 c. dates (cut up)	2/3 c. nut meats
2 Tbsp. lemon juice	1 c. coffee cream

Mix & form into a roll. Save out a few crumbs to coat the roll. Slice & serve with whipped cream flavored with Sherry.

Clara Mahony, Ralph Mahony's Mother

APPLE WHING DING

3 cups apples, finely chopped	1 tsp. soda 1 tsp. cinnamon
1 c. flour	1 egg
1 c. sugar	2 Tbsp. shortening
1/8 tsp salt	

Stir all ingredients until well mixed. Place in a greased 9 inch square baking dish. Bake 35-40 min. at 350 degrees. Serve with whipped cream. Serves 9.

Lella Mahony

BLUEBERRY ANGEL FOOD DESSERT

1 medium angel food cake	1 pkg. softened cream cheese
1 c. powdered sugar	2 pkg. Dream Whip, regular size
1 can blueberry pie filling	

Break up cake into a 9x13x2 pan. Whip Dream Whip until stiff. Mix with cream cheese and powdered sugar. Pour over cake and gently stir until all cake is covered. Top with blueberry pie filling.

Lois Ferguson

BAKED APPLES

1/2 c. sugar	1 Tbsp. flour
1 c. water	1/3 or 1/4 pkg. red hots

Heat until thickened, and red hots are melted. Core 6 med. apples; cut in half. Put a dab of butter in each apple. Sprinkle a little cinnamon and sugar on top. Pour syrup over apples. Spoon syrup over apples once or twice while baking. Bake 30-60 minutes depending on kind of apples used.

Pauline Overpeck

SESQUICENTENNIAL DESSERT

Layer the following in a 9 x 9 pan.

Blue Layer:

3-ounce pkg. Black Cherry Jello
 1/4 c. sugar
 1/2 c. cold water
 1 1/2 Cups mashed blueberries, fresh or frozen

Dissolve jello and sugar in 1 cup boiling water. Add the cold water. Chill until thickened. Stir in blueberries. Chill until set.

White Layer:

3-ounce pkg. Lemon Jello
 1 c. boiling water
 1 pt. vanilla ice cream

Dissolve Jello in boiling water. Add ice cream, beating until smooth. Chill until thickened. Spoon over blueberry mixture. Chill until set.

Red Layer:

3-ounce pkg. Strawberry Jello
 1 1/3 c. boiling water
 10-ounce pkg. frozen strawberries

Dissolve jello in boiling water. Add strawberries and stir gently until fruit thaws. Chill until slightly thickened. Spoon over ice cream mixture. Chill overnight.

Marilyn Thomas

✓
**MAXINE'S
MOUNTAIN MAMMA'S MUDSLIDE CAKE**

Arrange in layers in a 9 x 15 pan.

Layer 1 - Mix:

1 Tbsp. sugar
1 cup flour
1 stick butter
1 cup nuts

Press into pan, bake 15 min. at 350.

Layer 2 - Mix:

1 cup Cool Whip
8 oz. cream cheese
1 cup powdered sugar

Spread over layer 1.

Layer 3 - Mix: 2 boxes chocolate instant
pudding
1 box vanilla instant
pudding
3 cups cold milk.

Spread over layer 2.

Layer 4 - Spread remaining Cool Whip from
medium size container over top; grate a
Hershey or Heath bar over the top.
Refrigerate for one or two hours.

"Great for gatherings with both men and
women...naturally, not a calorie in any of
it.?"

Mary Graves

QUICK COBBLER

1/2 c. butter	1 1/2 tsp. bak. pdr.
1 c. flour	1 c. sugar
3/4 c. milk	2 c. fruit

Melt butter in 9 x 13 baking dish. Mix flour, sugar, baking powder, and milk to make batter. Pour batter in baking dish of butter. Do not stir. Pour 2 cups fruit into center of batter. Do not stir. If fruit is unsweetened, sprinkle 1 cup of sugar over. Bake 45 minutes to 1 hour at 300 degrees. (For best results with unsweetened fruit, put fruit in a pan and add sugar. Let come to a boil. Pour into batter. Do not stir.)

Family favorites: black raspberry or peach.

Sharon Hobbs

APRICOT DESSERT

#2-1/2 can apricots, drained, cut fine	#2-1/2 can of crushed pineapple
2 pkgs. orange Jello	2 c. hot water

Combine juices of apricots and pineapple and add 1 cup of juice to jello which is dissolved in hot water. Combine fruit and Jello and add 3/4 cup marshmallows. Let set until firm.

Topping:

1/2 c. sugar	3 Tbsp. flour
1 egg beaten	1 c. fruit juice

Cook until thick; add 2 Tbsp. butter and cool. Whip 1/2 pt. cream and fold in topping. Spread on Jello. Sprinkle 3/4 c. grated cheese over top. 1 pkg. lime jello made up can be placed on bottom of the pan first to add color.

Em Staggenburg
Mrs. D.L. Glass

FRUIT PIZZA

1 roll refrigerated sugar cookie dough
1 8-oz. pkg. cream cheese
1/2 c. sugar
1 tsp. vanilla
Orange marmalade or strawberry glaze

Any of the following fruits:

Bananas, dipped	Blueberries
in lemon juice	Pineapple tidbits
Strawberries	Mandarin oranges
Seedless grapes	Peach slices,
Kiwi fruit	canned or fresh

Slice unbaked cookie dough onto round pizza pan or rectangular cookie sheet. Press dough out to cover pan. Bake for 12 min. at 375, and cool. Cream together cream cheese, sugar, and vanilla. Spread cream cheese mixture over baked cookie crust. Arrange bananas and any other favorite canned or fresh fruit desired in an attractive pattern on top of cream cheese mixture. Spread a thin layer of orange marmalade or strawberry glaze on top. Refrigerate.

Sue Lewis
Cheryl Wegner

CHERRY TORTE

1 1/4 cup sugar	1/2 cup chopped
1 cup flour	nuts
1 tsp. soda	2 cups drained
1 tsp. cinnamon	cherries
1 dash salt	1 egg well beaten
1 Tbsp. melted butter	

Put in greased pan for 45 minutes at 350. Take liquid from drained cherries and 1 cup sugar and 1 tablespoon cornstarch and red food coloring and cook until thick. Use for topping on cherry torte.

Sarah Shafer

CUSTARD PIE

1 c. sugar, scant	1/4 tsp. nutmeg
Few grains of salt	3 eggs
	1 pt. (2 c.) milk

To the sugar, salt and nutmeg, add the beaten eggs; gradually add the milk, beating the mixture constantly.

Line a deep pie pan with pastry; build up the edges by crimping with the fingers. Pour in the custard mixture and bake in hot oven at 450 for 15 minutes to set the crust.

Then reduce the temperature to a slow oven (325) until mixture is set or until silver knife test comes out clean when inserted in the middle.

Note: If pie is allowed to boil, mixture will curdle. "Family recipe"

L. G. Marrs

APPLE PIE

7 c. sliced apples	1 tsp. (plus) cinnamon
1 c. sugar	1/2 tsp. nutmeg
3 Tbsp. flour	1 1/2 Tbsp. vinegar

Mix all ingredients in bowl before putting in pie crust. Taste to see if it needs more sugar. Dot with butter before putting top crust in place.

To glaze top crust, mix a little milk with sugar and spread over crust. Bake at 350 1 hour.

Frances Brown

IMPOSSIBLE PUMPKIN PIE

3/4 c. sugar
1/2 c. Bisquick baking mix
2 Tbsp. margarine or butter
1 can (13 oz.) evap. milk
2 eggs
1 can (16 oz.) pumpkin
2 1/2 tsp. pumpkin pie spice
2 tsp. vanilla

Heat oven to 350 degrees. Grease pie plate, 9x 1 1/4 or 10x 1 1/2 inches. Beat all ingredients together until smooth, 1 minute in blender on high or 2 minutes with hand beater. Pour into pie plate. Bake until knife inserted in center comes out clean, bake for 50 to 55 minutes.

High altitude: Heat oven to 375 degrees. Bake 45 to 55 minutes.

Jeanette Horn

OATMEAL PIE (CARAMEL FLAVOR)

1/2 c. sugar	1 tsp. vanilla
1 /2 c. br. sugar	3/4 c. white corn
3/4 c. instant oats	syrup
1/2 c. margarine	2 beaten eggs
1 c. milk	1 c. coconut

Mix sugars, oats, and melted margarine. Add and mix in milk, vanilla, corn syrup, eggs, and coconut. Pour into unbaked 9 or 10 inch pastry shell. Bake at 400 for 35 to 50 minutes. It sets like a pumpkin pie.

Velara Widener

Variation: May add 1/2 c. nuts. May use dark corn syrup.

Noreen Toby

EGGNOG (RUM) PIE

1 env. Knox gelatin	1/2 t. salt
1/4 c. cold water	1/2 c. hot water
4 eggs	1/4 c. rum
1 c. sugar	1 tsp. nutmeg

Beat egg yolks with 1/2 c. sugar and salt. Add hot water gradually and cook in double boiler until custard consistency, stirring constantly.

Soften gelatin in cold water, add to hot custard and stir until gelatin is dissolved. Cool. Add rum and nutmeg.

Beat egg whites stiff, fold in other 1/2 c. sugar. When custard mixture begins to thicken; fold in egg white mixture.

Fill baked pie shell and put in refrigerator to chill. When ready to serve, spread with thin layer of whipped cream and sprinkle with nutmeg.

Gertrude Arnold

Variation: 1 1/2 c. milk, instead of hot water. Sprinkle grated chocolate on top.

Georgia Edgell

Cheese curls make a great garnish for fruit salads or apple pie. Shave thin strips of mild Cheddar cheese with a vegetable parer or cheese plane, roll the strips around your finger, secure with a wooden pick, if necessary, and chill.

FRESH STRAWBERRY PIE

Crust:

1 1/2 c. flour	2 Tbsp. sugar
1/2 c. Mazola Oil	2 Tbsp. milk
1/2 tsp. salt	9 inch pie pan

Filling:

1 qt. strawberries	3 Tbsp. cornstarch
1 c. sugar	3 Tbsp. white Karo
1 c. water	3 Tbsp. dry strawberry Jello

Heat oven to 400. Mix crust ingredients; press into a 9-inch pan. Bake 20 minutes or until golden brown. In large saucepan, mix sugar, water, cornstarch and syrup stirring constantly until mixture bubbles and clears. Add Jello. When mixed, remove from heat and add strawberries. Pour mixture into cooled pie shell; refrigerate.

Tom Wegner
Lena Grose

"A piece of soda, size of a pea, added to rhubarb, or gooseberries (to a quart) greatly reduces the amount of sugar required and does not impair flavor."

"Feed your Money-Maker well."

"Husbands should have Brain-Building Food."
From an ad for Grape Nuts in the Ladies' Home Journal, June 1903

EASY LOW-CAL STRAWBERRY BAVARIAN PIE

1 c. evaporated skim milk

Pour into ice cube tray until ice crystals form. Place small bowl and beaters in freezer till chilled.

1 large pkg. sugar-free strawberry Jello

1 1/2 c. boiling water

Pinch salt

2 packs Sugar Twin

Dissolve Jello in water and add salt and sugar. Cool over ice and water until cool and syrupy. Beat chilled evaporated milk at high speed until stiff. Fold in Jello mixture until no white streaks; pour into meringue pie shell. Chill 3 hours.

MERINGUE PIE SHELL

2 egg whites

7 Tbsp. sugar

Pinch salt

Pinch of cream

1/2 tsp. vanilla

of tartar

Beat egg whites until frothy; add other ingredients and beat till peaks form. Spread into 9 inch pie pan. Bake in slow oven 275 for one hour, turn off oven and let set for 30 minutes.

Kay Kinnaman

OLD FASHIONED CREAM PIE

3/4 c. brown sugar	1 tsp. vanilla
3/4 c. sugar	1 c. BOILING water
1/2 c. flour (scant)	(scant)
1/4 tsp. salt	
1 c. thick cream (May substitute 1/2 c. evaporated milk and 1/2 c. whole milk.)	

Mix together dry ingredients and add the scant c. of boiling water. Stir well and add cream. Add vanilla and pour into unbaked 9 inch pie shell.

Sprinkle top with nutmeg as desired. Bake 35 minutes at 400 oven; then reduce heat to 350 and bake for 15 minutes. Pie filling firms as it cools.

Mrs. Charles Hurst

SUGAR CREAM PIE

1 stick butter	4 Tbsp. cornstarch
2 c. milk	1 tsp. vanilla
1 c. sugar	

Heat milk and butter until butter melts. Cool.

Mix sugar and cornstarch in bowl; add milk slowly. Cook until thick; add vanilla.

Pour into baked pie shell. Sprinkle with cinnamon and nutmeg.

Shirley Farmer

CHEESE PIE

1 nine inch graham cracker crust
1 eight oz. cream cheese
1/2 c. sugar + 1 Tbsp.
2 large eggs
1/3 c. sour cream
1/2 tsp. vanilla

Combine and beat until fluffy. Pour into crust. Bake 45 minutes at 350 or 1 hour at 325.

For topping, make sauce of blueberries or cherries or heat a can of Thank You Brand Blueberry or Cherry Pie Filling and spread on cheese pie.

Betty Gaunt

COCONUT MACAROON PIE

1 1/2 c. sugar	1/4 c. flour
2 eggs	1/2 c. milk
1/2 tsp. salt	1 1/2 c. coconut
1/2 c. soft butter	1 9-inch pie shell, unbaked

Beat sugar, eggs and salt until mixture is lemon colored. Add butter and flour, blend well. Add milk and fold in 1 c. coconut. Pour into pie shell; top with remaining coconut. Bake in slow oven 325 for about 60 minutes.

Marty Remington

BUTTERSCOTCH PIE

1 1/2 c. brown sugar	2 c. milk
4 Tbsp. flour	Large lump butter
3 egg yolks	

Mix first 3 ingredients and gradually add milk. Add butter and cook until thick. Pour into baked pie shell and add meringue.

Anne Nelson
Nancy Rubrecht

Variation:

2 eggs separated	2 Tbsp. butter
Use dk. br. sugar	1 tsp. vanilla
1/8 tsp. salt	1 1/2 c. milk

After mixing the flour, sugar, and salt, add beaten egg yolks and milk. Cook in double boiler, stirring until thickened. Cook 10 min. to cook the flour thoroughly. Add vanilla; pour into pie shell. For meringue, add 2 Tbsp. powdered sugar slowly to 2 egg whites and beat stiff. Spread on pie. Return to slow oven (325) until golden brown. Cool before cutting.

Bonnie Meeks

From an ad for Cottolene Shortening, in the Ladies' Home Journal, December 1902:

"It shortens your food, lengthens your life. You are jeopardizing your health when you take chances on pastry made from hoglard. Animal fats are mostly impure. Hoglard is made from animal fats. The hog isn't the most cleanly animal in the world at his best. Why put him in your pastry?"

THREE-WAY BUTTERSCOTCH PIE

9-in. baked pie shell	3 egg yolks
3/4 c. lt. br. sugar	3 Tbsp. butter
1/3 c. flour	1 tsp. vanilla
1/2 tsp. salt	3 egg whites
2 c. milk	6 Tbsp. sugar

In 2-quart saucepan, combine br. sugar, flour and salt; mix well. Blend in milk. Cook over medium heat, stirring constantly, until thickened and smooth. Beat egg yolks until thick and lemon colored. Add a small amount of hot mixture to egg yolks and return to mixture in pan. Cook, stirring constantly about 10 minutes. Remove from heat; add butter and vanilla. Cool slightly and pour into baked pie shell. Meringue: beat egg whites until they begin to stiffen. Add sugar, a Tbsp. at a time, and continue to beat until stiff peaks form. Spread over warm filling and bake in 350 oven until meringue is lightly browned. Cool, then chill before serving.

Variations:

Chocolate Butterscotch Pie: Grate 2 squares (2 oz.) semi-sweet chocolate. Sprinkle over warm filling. Spread meringue carefully over chocolate and bake as above.

Pecan Butterscotch Pie: Add 1/4 c. chopped pecans to pie crust before rolling out. Bake as usual.

Orange Butterscotch Pie: Sprinkle 3 Tbsp. grated orange rind over warm filling and carefully spread meringue over orange rind. Bake as usual.

Gladys Edgell

CHOCOLATE PIE

1 large Hershey bar	1 Tbsp. margarine
1-8 oz. Cool Whip	1 tsp. inst. coffee

Melt candy bar in double boiler. Add butter and coffee. When melted, add Cool Whip. Mix. Put in 9 in. baked pie shell. You can freeze this pie if you like.

Mary Irelan

SOUR CREAM APPLE PIE

Slice apples into unbaked pie shell, fill level full. Pour the following mixture over apples.

1 egg	1/4 tsp. salt
1 c. sugar	1 c. sour cream
2 Tbsp. flour	1 tsp. vanilla

Bake 45 to 50 minutes at 350. Top with crumb topping and bake another 25 minutes or until golden brown.

Crumb Topping:

1/3 c. br. sugar	1/3 c. oatmeal
1/3 c. flour	1/4 c. butter

Ruth Retherford

PEANUT BUTTER PIE

4 1/2 c. milk	2 egg yolks
2 c. br. sugar	2 Tbsp. butter
1/2 c. sugar	3/4 c. Skippy Chunk
1/2 c. + 1 Tbsp. corn	Peanut Butter
starch	Cool Whip
Baked 9 in. pie shell	

Blend br. sugar, wh. sugar and cornstarch. Beat egg yolks and 1/2 c. milk. Add to sugar/cornstarch mixture to make a smooth paste. Heat remaining 4 c. milk to boiling point over medium heat; add the above paste, stirring constantly to avoid scorching. Cook mixture until it reaches a pudding consistency. Remove from heat and add butter and peanut butter stirring until both are well blended. Cool about 20 minutes then pour into pie shell. Serve at room temperature. Top with cool whip if desired.

Ernest Hostetler

"We may live without poetry, music and art;
We may live without conscience, and live
without heart.

We may live without friends, we may live
without books;

But civilized man cannot live without
cooks.

He may live without learning,--what is
knowledge but grieving?

He may live without hope,--what is hope but
deceiving?

He may live without love,--what is passion
but pining?

But where is the man that can live without
dining?

Owen Meredith

SOUR CREAM PIE W/MERINGUE TOPPING

1 c. sugar
1/2 c. raisins
3 eggs
1 c. sour cream
1/2 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
Pinch of salt
Unbaked pie shell

Separate eggs; save whites for meringue. Mix all ingredients together and pour into pie shell. Bake at 350 for 45 minutes.

Remove pie from oven; cover with meringue, if desired, and bake 15 minutes more. (Pie is quite good without topping.)

Meringue Topping

3 egg whites
1/4 tsp. salt
1 tsp. lemon juice
6 Tbsp. sugar
1/4 tsp. vanilla

1. Beat egg whites until bubbly.
2. Add salt and flour, beat until foamy. Add vanilla and lemon juice.
3. Add sugar one Tbsp. at a time, beating after each Tbsp.
4. Cover top of pie completely with topping. Bake 15 minutes.

Pam Bendt

CHOCOLATE MOUSSE PIE

1 4 oz. pkg. Bakers German Sweet Choc.
1/3 c. milk
2 Tbsp. sugar
1 3 oz. pkg. cream cheese (softened)
1 8 oz. Cool Whip (thawed)
1 8 in. graham cracker crust

Heat chocolate over low heat with 2 Tbsp. of milk. Beat sugar into cream cheese; add remaining milk and chocolate mixture; beat until smooth. Fold mixture into Cool Whip, blend until smooth, spoon into crust, freeze until firm.

Kathi Lower

FRESH PEACH PIE

1 Tbsp. brown sugar
1 c. white sugar
1 Tbsp. (rounded) flour
2 Tbsp. butter or oleo
Pinch of salt

Crumble the above ingredients together.

Prepare a pie crust.

Roll peach halves in above mixture. Place in unbaked crust. Cover with remaining mixture.

Bake at 400 about 40 minutes.
(Cover pie loosely with foil for the first 30 minutes.)

Lella Mahoney

DUTCH RHUBARB CUSTARD PIE

1 1/2 c. sugar
3 Tbsp. flour (rounded)
1/2 tsp. salt
1 tsp. salt
1 tsp. nut meg
2 eggs

Blend together. Add 3 cups chopped rhubarb. Pour into unbaked pie shell. Dot with 1 Tbsp. butter.

Bake in preheated 350 oven until rhubarb is tender and batter is set.

Rachel Forrester

APPLE CRUMB PIE

5 - 7 tart apples	1 tsp. cinnamon
9 in. unbaked shell	1/2 c. sugar
1/2 c. sugar	3/4 c. flour
1/3 c. butter or margarine	

Pare apples; cut in eighths. Arrange in unbaked pie shell. Mix 1/2 c. sugar with cinnamon; sprinkle over apples. Mix 1/2 c. sugar with flour; cut in butter till crumbly. Sprinkle over apples. Bake at 400 for 40 minutes or till done.

Jill Holloway

FRENCH VANILLA CREAM PIE

1 egg, beaten	3 c. milk
3/4 c. + 1 tsp. sugar	1/2 tsp. vanilla
4 Tbsp. flour	Dash salt
1/2 stick butter or margarine	

Combine all ingredients and cook in a double boiler till thick. Cool. Pour into baked 9 inch pie shell. Sprinkle cinnamon and sugar on top.

Dorothy Granger

CRANBERRY-RASPBERRY PIE WITH ALMOND PASTRY

2 c. fresh cranberries (or frozen)
10 oz. pkg. frozen red raspberries, thawed
1 1/2 c. sugar
1/4 tsp. salt
2 Tbsp. quick-cooking tapioca
1/4 tsp. almond extract
1 Tbsp. butter or margarine

Combine coarsely ground cranberries with raspberries, sugar, salt, tapioca, and almond extract. Mix well. Prepare pastry as follows.

ALMOND PASTRY:

2 1/4 c. flour	1 egg yolk
1 tsp. salt	2 tsp. almond ext.
1 Tbsp. sugar	1/4 c. cold water
3/4 c. shortening	

Sift dry ingredients. Cut in shortening until fine crumbs. Beat together egg yolk, water, and almond extract. Sprinkle over flour mixture. Toss with fork to make soft dough. Divide in half. Form each half into a ball. Flatten half of dough on lightly-floured surface. Roll to 1/8 in. thickness and line pie plate. Spoon filling into pastry. Dot with butter. Roll out remaining dough; cut in 1/2 in. strips. Interlace strips in crisscross pattern over filling to make lattice-top. Trim edges. Press to seal. Flute edge. Bake at 425 for 10 min. Reduce heat to 350 and bake 40 min.

Jackie Maynard

SUET PUDDING

1 c. chopped suet	2 c. flour
1 c. raisins	1 tsp. cinnamon
1 c. chopped apples	1/2 tsp. allspice
1 c. sugar	a pinch of soda
1 c. sour milk	a pinch of salt

Combine sugar, flour, cinnamon, allspice, and salt. Add soda to milk and mix with dry ingredients; add suet, raisins, and apples. Steam three hours in large pan with water in larger pan (like a large double boiler.)

Sauce:

1 c. hot water	2 Tbsp. flour
1 c. sugar	butter, walnut-size

A little cinnamon

Mix and cook to a boil. Serve over pudding cake. "I was given this recipe from my mother-in-law (Oma Draper) about 36 years ago."

Nancy J. Draper

MOH'S BREAD PUDDING

3 c. broken dry bread	1/4 tsp. salt
4 eggs	3 Tbsp. margarine
1 c. sugar	1 c. raisins
1 c. milk	1 tsp. vanilla

Put bread in water and squeeze and crumble into casserole, add other ingredients. Bake at 350 for 1 hour.

Sauce:

2 Tbsp. margarine	1 c. milk
5 Tbsp. sugar	(more if needed)
dash of salt	1 tsp. vanilla
2 Tbsp. flour	1 tsp. cinnamon
1/2 tsp. nutmeg	

Mix flour with melted margarine until smooth. Add other ingredients and cook until thickened.

Jan Lynch

RICE PUDDING

1/2 c. brown rice	3 beaten eggs
1 qt. milk	2/3 c. sugar
1 tsp. vanilla	

Put rice and milk in double boiler and cook 1 hour. Mix together and add eggs, sugar, and vanilla. Sprinkle cinnamon and sugar on top. Bake 1 hour at 350. Very Good!

Wilma Bowyer

HOT FUDGE PUDDING

1 c. flour	1/2 c. milk
2 tsp. baking power	2 Tbsp. shortening
1/4 tsp. salt	1 c. chopped nuts
3/4 c. sugar	1 c. br. sugar
2 Tbsp. cocoa	4 Tbsp. cocoa
1 3/4 c. <u>hot water</u>	

Sift flour, baking powder, salt, sugar, and 2 Tbsp. cocoa. Stir in milk and melted shortening. Blend in nuts & spread all in 9" sq. baking dish. Sprinkle with mixture of brown sugar & 4 Tbsp. cocoa. Pour hot water over entire batter. Bake at 350 30-35 min.

Debbie Smith
Edith Odom

"The proof of the pudding
is in the eating."

Cervantes

DATE PUDDING

3 c. brown sugar
3 1/2 c. hot water
1/2 stick butter

Boil and pour into baking dish.

2 c. flour	4 tsp. bak. pdr.
1 c. dates	1/2 c. brown sugar
1 c. milk	1 c. chopped nuts

Mix and drop by spoonfuls into boiling sauce; then bake at 375 for 30 min. until light brown on top and the sauce is boiling on top of it. Serve with whipped cream.

Rilda Etchison
Virginia Thurston
Loisann Haron

Variations:

1. Some recipes omitted nuts.
2. Others used from 1/2 to 1-1/2 c. white sugar instead of brown in batter.
3. Add 1 c. cream to batter.

Mrs. Edgar Thurston
Mildred Latchaw
Sandy Anderson
Linda Gladu
Susan Anderson
Staci Latchaw

MACAROON PUDDING

1 pt. milk	2 tsp. vanilla
2 envelopes unflavored gelatin	4 eggs (separated)
	Salt
1 c. sugar	1 pkg. macaroons

Put milk in double boiler. Cream egg yolks & sugar. Add to milk. Soak gelatin in 1/4 c. water, then add to milk and eggs. Beat whites until stiff. Cook until custard separates. Add vanilla. Pour custard over beaten whites & whip with beater until thoroughly mixed. Pour 1/2 mixture into mold which has been moistened with cold water. Place macaroons over this, then add remainder. Refrigerate.

Marie Zettel

CHERRY PUDDING

2 c. cherries, drained
 1 c. cherry juice and water
 1 c. sugar
 1 Tbsp. butter

Boil above ingredients together.

Batter:

1 c. sugar	Butter, size of egg
1 c. milk	2 c. flour
	2 tsp. bak. pdr.

Mix above ingredients together. Pour batter in buttered pan. Pour cherry mixture on top. Set pan in a pan of water. Bake 30 to 45 mins. at 350.

Anna Ruth Young

"Given by my mother-in-law Oma Young."

Sally Harshbarger

"Ralph Mahony's grandmother"

Memo

Beverages



APRICOT PUNCH

- 1 6 oz. pkg. apricot jello
- 2 c. boiling water
- 1 c. sugar
- 1 46 oz. can pineapple juice plus enough water to make a gallon.
- 1 qt. ginger ale

Dissolve jello in boiling water. Add sugar and pineapple juice with water. Freeze. When ready to serve, thaw slightly and add ginger ale. The mixture should have a slush consistency. Thawing time can be reduced by using the microwave.

Fills large punch bowl.

Paula Carver Meeker
Nancy Bryant

MARILYN'S WEDDING PUNCH

- 1 46 oz. can pineapple juice
- 1 46 oz. can cranberry juice
- 1 2-liter bottle 7-up
- 2 Tbsp. almond extract
- 1 c. sugar

Mix well. Excellent flavor.

Becky Libler

APRICOT BRANDY SLUSH

- 8 c. water
- 1 1/2 c. sugar
- 2 12 oz. cans frozen "5 Alive" (citrus)
- 1 1/2 c. apricot brandy
- 7-UP

Heat water and sugar until sugar is dissolved. Stir in 5 Alive. Add brandy. Freeze. To serve, add 7-UP as a mixer.

Janet Ellis

HOT CRANBERRY PUNCH

2 c. cranberry juice 1 c. water
2 c. pineapple juice 1/2 c. brown sugar

Place in bottom of 8-10 cup coffeepot and stir together.

2 Tbsp. whole cloves
2 Tbsp. whole allspice
2 sticks cinnamon

Place spices in basket of coffeepot and perk until nice and hot. Great on a cold morning or for a party.

Betsy Baker

GREEN SLUSHY PUNCH

3 pkgs. 3 oz. lime jello
2 pkgs. lemon-lime kool-aid
6 c. sugar
8 c. boiling water

Combine above ingredients. Stir until dissolved. Add the following:

1 gal. cold water
1 16 oz. bottle ReaLemon
1 46 oz. can pineapple juice

Pour into 5 one-half gallon cartons and freeze.

To serve:

Mash with potato masher. Pour in 1 qt. bottle of 7-UP per 1/2 gallon of mixture.

Serves 40

Mary Petty
Nancy Hight

PARTY PUNCH

7 c. pineapple juice 1 pt. sherbet
1 1/2 pt vanilla ice 3 c. ginger ale
cream

Add ginger ale last. May use any flavor sherbet, depending on color desired.

Carol Plackard

FROZEN SLUSHY PUNCH

1 46 oz. can unsweetened pineapple juice
1 pkg. orange unsweetened kool-aid
2 pkgs. strawberry unsweetened kool-aid
2 qts. water
3 c. sugar
1/3 c. ReaLemon juice
3 bananas (mashed)
1 qt. ginger ale

Mix together all ingredients except ginger ale, and freeze. Can be frozen for weeks. Thaw 4-5 hours before serving. Add ginger ale before serving. Serves 50.

Nila Myers

From Mrs. Rorer's method lessons, Ladies' Home Journal, October, 1903:

"Of all the so-called beverages, coffee occupies the most important place. Perhaps much of our energy is due to stimulating properties of this berry. The quality of the breakfast coffee tells the tale of all other conditions in the household"

"Housekeepers' Handy Book" 1915

CHAMPAGNE PUNCH

Mix:

- 1 12 oz. container frozen orange juice
- 1 1/2 cans of water

Mix half of first mixture with:

- 1 gal. Best Ever Red fruit punch
- 1 bottle of champagne

Note: If punch is to be used in a fountain, it is necessary to strain the orange juice before mixing. (The pulp will clog the tubes in the fountain.)

Variation: Substitute pineapple juice for orange juice by using 6 oz. frozen can of pineapple juice diluted with 1 1/2 cans water. Use all of this liquid.

June Sayre

PINA COLADA PUNCH

- 3 pkgs. pineapple gelatin
- 4 c. sugar
- 2 46 oz. cans pineapple juice

Dissolve gelatin in 9 c. boiling water. Combine sugar in 4 c. water and bring to a boil. Add to gelatin mixture and set aside to cool. When cool, add pineapple juice. Mix well and freeze in molds for at least 36 hours before serving punch. When ready to serve, let stand for 1 hour. Place one mold in bottom of punch bowl.

Mix the following:

- 2 46 oz. cans pineapple juice
- 2 16 oz. bottles of coconut cream

Pour over mold. Pour 1 qt. ginger ale over punch before serving.

Carol Mack

BRANDY SLUSH

7 c. water 2 c. sugar
Boil for 10 min.

4 individual tea bags 2 c. boiling water
Steep for 10 min. Remove bags. Pour
together with sugar/water mixture and cool.

Add:

12 oz. undiluted frozen orange juice
12 oz. undiluted frozen lemonade
2 or 3 juice cans of water
2 c. brandy

Freeze. To serve, mix equal parts
frozen slush with 7-UP or Sprite in a glass
or punch bowl.

Mary Ann Watson

HOLIDAY AROMA PUNCH

WARNING: You cannot eat or drink this
recipe! Well, you could, I suppose, if you
put the spices in a removable bag. But the
purpose of this recipe is to add that
final, memorable touch to the holiday
season. You know those unexpected aromas
that bring back special moments? With this
recipe, you'll be making special memories.
And I guarantee comments and compliments.

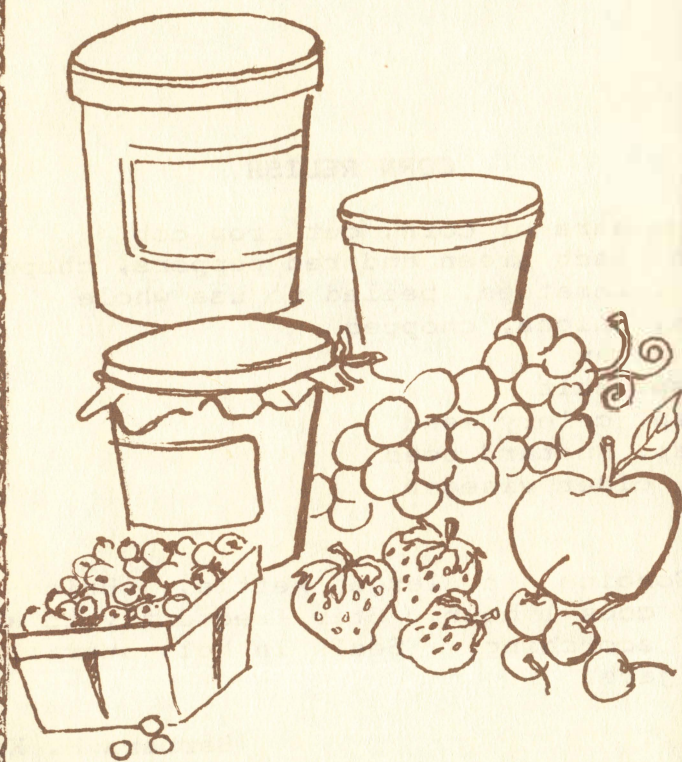
Combine all the following ingredients and
bring to a boil:

1 qt. pineapple juice	1 tsp. gr. ginger
1 qt. apple cider	or 4 pcs. ginger
3 sticks cinnamon	16 whole cloves
1 tsp. allspice	1-2 tsp. pickling
1 qt. water	spice

Boil several minutes, then reduce the
heat and simmer, allowing your home to be
filled with a wonderful and memorable
Christmasy aroma. Enjoy!

Peggy Dixon

Preserves



TOMATO PRESERVES

2 lbs. tomatoes, chopped
4 c. sugar
1 1/2 c. water
Dash of lemon and cinnamon

Mix all ingredients except tomatoes. Simmer 20 min. Add tomatoes and boil gently until clear. Cover and let stand overnight. Pack tomatoes in jars. Boil syrup until thick. Pour over tomatoes and seal at once.

Vada Tanner

CORN RELISH

3 doz. ears of corn, cut from cob
1 doz. each green and red peppers, chopped
2 qts. tomatoes, peeled to use whole
2 qts. onions, chopped
4 c. sugar
4 Tbsp. salt
2 Tbsp. celery seed
2 Tbsp. mustard seed
1 qt. cider vinegar

Combine in large kettle. Bring to boil; cook 1 hour. Stir frequently to keep from scorching. Seal in hot, sterilized pint jars.

Barbara H. Koch

ORANGE ZUCCHINI MARMALADE

- 6 c. shredded zucchini
- 6 c. sugar
- 2 tsp. lemon juice
- 1 small can crushed pineapple
- 1 large pkg. orange jello

Boil zucchini, sugar, and lemon juice for 10 min. Add pineapple. Boil 6 min. more. Take from stove; stir in jello. Put in jelly jars and freeze.

Mrs. Carolyn Phillips

GREEN PEPPER JELLY

- 1 1/2 c. chopped green bell peppers
- 6 Jalapeno (hot) peppers, seeded & chopped
- 1 1/2 c. cider vinegar
- 6 1/2 cups sugar
- 5 or 6 drops of green food coloring
- 2 or 3 drops mint extract
- 1 bottle Certo

Put all peppers in food processor or blender with vinegar; puree. Pour into a large (6 qt.) saucepan. Add sugar; bring to a boil and continue to boil 4 mins. Strain, and add food coloring one drop at a time, until the color you desire. Add mint extract and bring to a hard boil. Add Certo and boil one minute. Put in jelly jars, which have been sterilized; seal with paraffin. Makes 3 1/2 pints.

Serve over cream cheese with crackers for an appetizer.

Joan Shafer

ZUCCHINI RELISH

10 c. shredded zucchini (Remove seeds)
1 c. ground onions 1/4 c. canning salt

Sprinkle canning salt over above
ingredients. Cover with ice cubes for 3
hours.

Drain, and add:

6 c. sugar 2 tsp. mustard seed
2 1/4 c. vinegar 1 tsp. tumeric
3 tsp. celery seed
1 c. each of green & red bell peppers (I
use all green peppers if no red are
available.)

Bring to a boil. Pack in jars.
Pressure cook at 5 lbs. for 5 min.
Hot water bath for 10 min.

Betty Follis

DILL PICKLES

1 qt. vinegar 3 qts. water
1 c. salt (non-iodized, small cucumbers
pickling salt)

Bring vinegar, salt, water to boil.
Pour over cucumbers that have been packed
in jars. Add to each:

2 tsp. dill 1/4 tsp alum
1 garlic button (opt.)

Place bands and lids tightly on jars.
Let age at least 3 months.

Carolyn Dailey

CUCUMBER APPLES

2 gallon cucumbers 8 1/2 qts. water
2 c. lime

Peel, core, and slice cucumbers. Soak 24 hours in water and lime. Drain, wash and soak in cold water 3 hours. Drain.

1 c. vinegar 1 Tbsp. alum
1 small bottle red food coloring

Make a solution of the above; add to cucumbers. Add water to cover cucumbers. Simmer 2 hours.

Drain and discard solution.

2 c. water 2 c. vinegar
7c. sugar 8 sticks cinnamon
19 oz. red hots

Make a syrup of the above; heat and pour over cucumbers. Let set over night. Reheat pickles and syrup together. Place in jars and seal. Yield: 14 pints

Edith Odom

TURNIP KRAUT

Wash turnips and grate on large holes of hand grater, or use food processor. Shreds will be about 1 inch long.

Fill 1 qt. fruit jar almost to top with turnips. Leave about 1 inch space at top. Pour boiling water up to top of jar. Add 1 tsp. canning salt per jar. Put lids on jars loosely so kraut can work. (I wash jars off each day at the sink. I do 6 qts. at a time.) After two weeks, secure lids. (Pink color is usually purple from turnips. This exceeds cabbage kraut.)

Mrs. Janet Austin Moore

CUCUMBER FREEZE

7 c. sliced cucumbers
1 c. chopped onions
1 c. chopped green peppers
2 c. sugar
1 c. weak vinegar
2 tsp. salt
1 tsp. celery seed
1 tsp. mustard seed

Combine all but cucumbers. Pour over cucumbers. Refrigerate three days. Freeze in containers to fit your family needs. (It does not keep long after thawing.) Serve with few ice crystals.

Martha Millican
Betty Follis

PEACH MARMALADE

7 lbs. sugar
7 lbs finely cut, very ripe peaches
2 oranges, juice and pulp
1 orange peel, cut fine
1 pint of maraschino cherries, halved
1/2 lb. almonds or pecans, finely cut

Boil peaches, sugar, juice of cherries, pulp and rind of oranges until fruit is tender and clear. Skim out fruit and boil juice until quite thick; then add fruit again with nuts and cherries and boil 5 minutes. Pour into small jars and seal.

"During World War II, I finished my work in June as the high school secretary and went to work at Guide Lamp in Anderson. I worked on an assembly line and a young woman from Noblesville, Kathryn Hunt, gave me this recipe. It really is a gourmet's delicacy. CALORIES!!! FORGET THEM. ENJOY!"

Georgia Edgell

HOT PEPPERS & VEGETABLES

Make brine:

1 part vinegar 3 parts water

Enough salt to float a raw egg in its shell

Mix water, vinegar, and salt. Stir well to dissolve salt. Lower egg with ladle into mixture to check salt. Keep adding salt & mixing until egg floats.

Layer vegetables in clean quart jars. Jars may be sterilized in dishwasher.

Use any or all of the following. Some cucumbers and green tomatoes are necessary for acid.

Hot pepper chunks

Green pepper strips

Cucumber slices

Onion (opt.)

Carrot slices

Cauliflower

Celery pieces

Green tomato wedges

Banana pepper chunks

Pack vegetable mixture in canning jars. Pour brine to top of jars. Allow air bubbles to escape. Seal. Ready to eat after the tenth day. Whole peppers with seeds (tops cut off) may be canned by themselves.

Shorty Burdsall

MANGO RELISH

2 doz. green peppers 4 Tbsp. canning salt

1 doz. small onions 5 c. vinegar

2 Tbsp. celery seed 6 c. sugar

4 Tbsp. mustard seed 1 c. water

2 med heads cabbage (1 1/2 lbs. each)

Chop or grind vegetables together; mix well. Add canning salt and 4 c. water; let set overnight. Boil vinegar, 1 c. water, and sugar; cool and let set overnight in refrigerator. Next morning, drain off liquid from vegetables and add vinegar mixture and seeds. Can cold.

Noreen Toby

GRANDMA'S 14 DAY PICKLES

Wash and fill a 2-gallon jar or crock with small cucumbers. Add 1 pint of salt and 1 gallon of boiling water. Weight cucumbers so all are covered. Let stand six days.

Drain, pour boiling water over cucumbers. Let stand 24 hours.

Drain; pour boiling water with 2 Tbsp. of alum added. Let stand 24 hours.

Drain and split each pickle.

Pour over the following brine:

8 c. sugar

3 Tbsp. mixed pickling spice, tied in cloth bag for easy removal.

5 cups vinegar, (I prefer cider vinegar.)

Remove brine; bring to a boil and pour over pickles. Allow to soak four days.

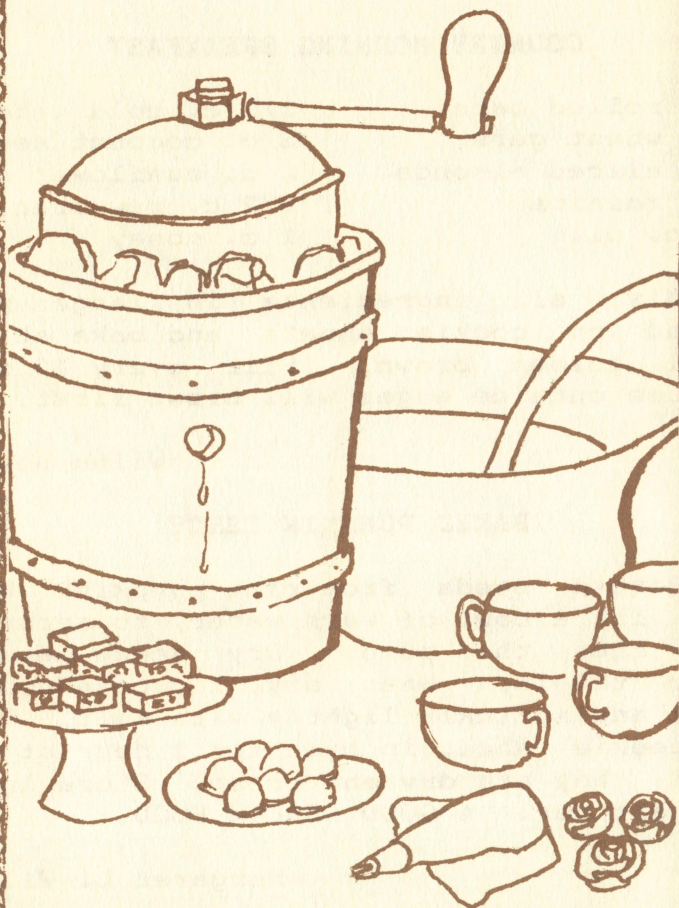
On 5th day:

Fill sterilized jars with pickles; bring brine to a boil. Pour brine over pickles in jar and seal with sterilized lids.

If jars do NOT seal, place in hot water on the range at low heat. I do not process the pickles in a pressure cooker.

Frances Brown

Miscellaneous



SUGARED GRAPES

1 egg white, beaten a little. Add a small amount of water.

Dip grapes in egg and then into sugar.

Place on cake rack to dry.

Beautiful as a garnish.

Pauline Overpeck

COUNTRY MORNING BREAKFAST

6 c. rolled oats	1/2 c. cold water
1 c. wheat germ	3 c. coconut meal
1 c. sliced almonds	2 c. sunflower seed
1 c. raisins	1/2 c. raw bran
1/2 c. oil	1 c. honey

Mix all ingredients in large pan. Spread on cookie sheets and bake at 300 until golden brown. Stir every 10 min. because outside edges will brown first.

Wilma Bowyer

BAKED PUMPKIN SEEDS

Remove seeds from ripe pumpkin. Wash them in a bowl of warm water, to separate them from the pulp. Dry seeds between paper towels. When dry, lay on a cookie sheet and sprinkle lightly with salt. Bake on cookie sheet in oven for 1 hour at 225 until they are dry and crisp. Store in an airtight jar. A GOOD HEALTH FOOD.

Margaret L. Wilson

CINNAMON MUNCH

1/3 c. sugar	4 Tbsp. butter
1 1/4 tsp. cinnamon	4 c. Rice Chex

Combine sugar and cinnamon & set aside. In a large skillet, melt butter over low heat. Add Chex. Heat & stir until completely coated. Continue for 5 min., mixing well. Sprinkle sugar & cinnamon over top. Stir for 1 min. Drain on paper towel. Store in covered container.

Sue Lewis

SUGARED FRUIT PEEL

The peel of 6 oranges.
Cover and soak overnight in
1 Tbsp. salt
4 c. water

Drain and wash. Repeat 3 times. Cut peel in thin strips; add 3 cups sugar and hot water to cover. Stir to dissolve. Cook until translucent. Drain. Roll in granulated sugar.

Ruby Burden

SALTLESS SEASONING MIXTURE

1 Tbsp. garlic powder	1 tsp. ground mace
1 tsp. ground basil	1 tsp. onion powder
1 tsp. marjoram	1 tsp. black pepper
1 tsp. thyme	1 tsp. ground sage
1 tsp. savory	1/2 t. cayenne pepper
1 tsp. dried parsley	1 tsp. celery flakes

Mix all ingredients. Use to season fresh or cooked foods. This is especially good on meats. Store in a tightly sealed container or a salt shaker.

Karen Mitchner

SPICED GRANOLA

4 c. Old Fashioned Quaker Oats
4 oz. coconut
1/2 c. sesame seeds
1/2 c. sunflower seeds
1/2 c. wheat germ (added after baking)
1 1/2 tsp. cinnamon
1 tsp. nutmeg
1/2 c. oil
1/2 c. honey
1 c. raisins (added after baking)

Combine and bake at 350, stirring every 5 mins., until golden brown (about 25 min).

Frances Brown

MICROWAVE CARAMEL CORN

1 c. brown sugar
1 stick margarine
1/4 c. white corn syrup
1/2 tsp. salt
1/2 tsp. soda
3 or 4 quarts popped corn

Combine all ingredients except corn and soda in a 1 1/2 -2 qt. dish. Bring to a boil, then cook on full power for 2 minutes. Remove from microwave and stir in soda. Put popped corn in a brown grocery bag, pour syrup over corn, close bag and shake. Cook in bag in microwave on high for 1 1/2 minutes. Repeat if necessary. Pour corn in pan to cool.

Judy Ellingwood

SWEET "NIBBLES"

2 lb. almond bark (cut in small pieces)
4 Tbsp. Wesson Oil
2 1/2 c. Rice Chex
2 1/2 c. Cheerios
1 1/2 c. pecans (cut up)
1 1/2 c. cashews
2 c. sm. pretzel sticks (break up)

Melt bark and oil in double boiler-
(warm or low heat). Stir occasionally.

Mix other ingredients in large pan.
Pour melted bark and oil over nuts &
cereal. Mix until coated. Pour out on
heavy aluminum foil to cool. Break up and
store in jars or Ziploc bags. 10 cups.

Em S. Staggenburg

CARAMEL CORN

1 c. margarine or butter
2 c. brown sugar (packed)
1/2 c. white or dark Karo syrup
1 tsp. salt
1/2 tsp. baking soda
1 tsp. vanilla
6 qts. popped corn

Melt margarine; stir in sugar, syrup, &
salt. Bring to boil; stir constantly. Then
boil without stirring for 5 min. Remove
from heat; stir in baking soda and vanilla.
Gradually pour over popcorn, mixing well.
Pour into 2 shallow baking pans. Bake at
250 for 1 hour, stirring every 15 minutes.
Cool completely. Break apart; store in a
tightly covered container.

Evelyn Coleman

Memo

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